

Barbecue Tool Bag**ENTERTAINING - OUTDOOR**

2699 Barbecue Tool Bag

19 x 8 1/8 x 3 3/4 inches
48 x 20 x 9.5 cm

One-year guarantee

Features & Benefits: The Barbecue Tool Bag is made from easy care black nylon. It features a zipper around three sides so it opens flat for easy access to contents. Elastic straps securely hold Pampered Chef® barbecue tools and an inside zippered pocket can be used to store seasonings, skewers or grill accessories. The bag has a handle which allows easy transport.

Effective selling phrases: *“Whether you’re grilling in the backyard or at a tailgate party, this bag will keep your tools organized and protected.”*

Cross-sell with: Barbecue Tools, Barbecue Mitt, Barbecue Skewer Set, Barbecue Basting Bottle, Barbecue Jumbo Turner, *The Pampered Chef® Great Grilling Recipe Card Collection*, Bell Pepper & Herb Rub, Crushed Peppercorn & Garlic Rub, Citrus & Basil Rub, Steak Knife Set, Carving Set, Pocket Thermometer, Corn Cob Nobs®, Corn Butterer

Booking/Recruiting tie-in: *“If you love all the barbecue tools, you can get the collection for free by hosting a Show!”*

Demo Tips:

- Offer a *Thrill of the Grill* Show to feature the entire line of barbecue tools and accessories. This option is especially appealing when both men and women are invited.
- Present the barbecue tools and bag as a collection. If you don’t have all the pieces, use the catalog pictures to create a desire for the set.
- You might say, *“Who’s the ‘Grill Sergeant’ in your home? Wouldn’t this grill collection make a terrific gift?”*

Technical / Safety / Cleaning Tips:

- Wipe with a soft, damp cloth; towel dry immediately. Bag is not water-resistant.
- Place tools under elastic straps to secure. Align wider tools with wider straps.

Exclusive

Made in China

Barbecue Turner

ENTERTAINING - OUTDOOR

2692 Barbecue Turner

173/4"/45 cm

Five-year guarantee
Dishwasher-safe
See Use and Care instructions for details.

This multipurpose grilling tool is for both the novice and experienced chef.

FEATURES

Stainless steel flat rectangular blade

Three cutting edges

Long handle (8¼-inches/21 cm)

Phenolic handle with finger grips

Stainless steel hanging ring

Bottle opener

Protective plastic storage cover

BENEFITS

Rust resistant slotted Turner has an extra large surface for turning or flipping food on a grill.

Offers versatility: serrated slicing edge to cut through food, piercing corner releases juices from foods and a beveled front edge which slides easily under foods.

Composite handle stays cool to the touch.

Stays cool to the touch and allows for a firm grip on handle.

Convenient for easy storage and rust resistant.

Built-in opener lifts off caps with ease.

Keeps blade safely covered when not in use.

CROSS-SELL WITH

Barbecue Mitt, Barbecue Turner, Barbecue Fork, Barbecue Basting Brush, Grill Cleaning Brush, Barbecue Tool Bag, Barbecue Jumbo Turner, Barbecue Skewer Set and Barbecue Basting Bottle for a complete set.

DEMO TIPS

- Highlight the uniqueness and convenience the four features -- bottle opener, serrated cutting edge, piercing and tenderizing corner and beveled front edge -- all on one tool.
- Size of blade is designed to turn a large burger.

IMPORTANT SAFEGUARDS

- **The Barbecue Turner is extremely sharp to offer you the best performance. May cause injury if not used properly.**
- **Always store the Turner in its protective sleeve when not in use.**
- **Keep this and all other cutting devices away from small children.**

EXCLUSIVE

Made in Taiwan

Grill Cleaning Brush

ENTERTAINING - OUTDOOR

2697 Grill Cleaning Brush

15 ½"/ 39 cm total length

One-year guarantee

Features & Benefits: The Grill Cleaning Brush has a long handle (13"/33 cm) to provide protection from the grill's heat and features a ring for hanging. The Brush has sturdy brass bristles to clean grill grates (including porcelain coated) and a protective pouch to cover the dirty bristles when storing. The Brush is designed to coordinate with the grill tool family.

Effective selling phrases: *"This is the perfect tool to keep your barbecue grates clean and ready for the next meal. It's designed to match our other barbecue tools and has a protective cover over the bristles so you can tote it in the Barbecue Tool Bag."*

Cross-sell with: Barbecue Tools, Barbecue Mitt, Barbecue Tool Bag, Barbecue Skewer Set, Barbecue Basting Bottle, Barbecue Jumbo Turner, *The Pampered Chef® Great Grilling Recipe Card Collection*, Bell Pepper & Herb Rub, Crushed Peppercorn & Garlic Rub, Citrus & Basil Rub, Steak Knife Set, Carving Set, Pocket Thermometer, Corn Cob Nobs®, Corn Butterer, Outdoor Party Plates

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Demo Tips:

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- Present the barbecue tools and bag as a collection. If you don't have all of the pieces, use the catalog pictures to create a desire for the set.
- You might say, *"Who's the 'Grill Sergeant' in your home? Wouldn't this tool collection make a terrific gift?"*

Cook's Tips:

- Keeping your grill clean helps reduce flare-ups and prevents excessive char from transferring from grill grates to food, improving flavor.

Technical / Safety / Cleaning Tips:

- Safe for use on porcelain coated grates.
- Customers should refer to their individual grill owner's manual for specific details on grill cleaning.

Exclusive

Made in Taiwan

Chillzanne® Collection

ENTERTAINING -- OUTDOOR

| | | |
|-----------------------------------|---|---|
| 2781 Chillzanne® Rectangle Server | 15" x 9 ¾" x 4"/38 x 25 x 10 cm | Dishwasher-safe |
| 2785 Chillzanne® Bowl | 12 cups/3 L | Dishwasher-safe |
| 2788 Chillzanne® Mini-Bowl | 2 ½ cup/625 mL | Dishwasher-safe |
| 2791 Chillzanne® Sectional Server | 14" diameter or 23.75" long "S" config. | Dishwasher-safe Three-year guarantee |

Features & Benefits:

Chillzanne® products have a unique gel built right in. Bowls and inserts can be placed in the freezer so that food served in them stays chilled for hours.

- **Bowls** come with lids.
- **Rectangle Server** has a reversible 9 x 13-inch/23 x 33 cm tray that fits flat in a side-by-side freezer. One side of the tray is flat; the other side holds 24 deviled egg halves. A removable divider with 2-cup/500 mL center well holds dips. Two removable sections allow for up to six compartments. Clear lid and handles make it easy to transport food.
- **Sectional Server** includes two 4" wide interlocking crescent sections, each with its own lid. Includes two freezable, removable inserts. Fits around patio umbrella pole, or can be used in "S" configuration on a long table. Can be used as a fun centerpiece by adding a vase of flowers.

Effective selling phrases: Collection is pronounced "Chills-on"

- *The Chillzanne® Collection provides an easy, safe, attractive way to keep food chilled for hours at barbecues, picnics, and parties or for lunches on-the-go.*
- *Never worry about serving warm vegetables, dip or salads again!*
- *Finally, an efficient and beautiful way to transport and serve deviled eggs.*
- *Make vegetable trays look professional! This is a must even for those who don't cook, but have to bring a dish to gatherings.*

Cross-sell with:

Cutting Edge Tools, Seasoning Sets and Mixes, Large Serving Tongs, *Super Salads Recipe Card Collection*, *Casual Cooking* cookbook, 4-Piece Colander & Bowl Set, Insulated Tote

Booking/Recruiting tie-in:

*"At \$35, the **Rectangle Server** is a great value, but imagine getting it for FREE by hosting your own Show! Think how easy entertaining will be with this versatile server, and think how much fun it will be to share our products and recipes with your friends and family at a Cooking Show."*

*"One thing I love about the **Rectangle Server** is its versatility. With the reversible insert and changeable dividers, it can accommodate many types of food. I also love the versatility of my Pampered Chef® business. As life circumstances change, my business is flexible and can accommodate that change. If flexibility sounds appealing, I'd love to talk with you about becoming a Consultant."*

Demo Tips:

- Freeze **Mini-Bowl** and take to Show. When Show begins, place an ice cube in the bowl in front of guests. Allow bowl to sit through demo, open bowl and show the ice cube.
- Be creative; serve salads in Chillzanne® bowls lined with lettuce leaves.
- Suggest that host use the **Ice Bucket** for beverage bottles, ice and/or ice cream to make float drinks.
- When used as an **Ice Bucket**, inserts are not necessary; when possible keep lid closed to keep items cold longer.

Trouble-Shooting Tips:

- For best results, food should be chilled before placing in Chillzanne® pieces.
- Peel citrus fruit before placing in bowl or on rectangle insert as the rind may cause pitting or discoloration.

Cook's Tips:

- Place bowls and insert pieces in freezer for at least 4 hours prior to use. They can be stored in the freezer so they are ready to use at any time.
- Use bowl to help quick set gelatin.
- Use the chilled insert of the Rectangle Server to create chocolate decorations for desserts.

Technical / Safety / Cleaning Tips:

- Avoid direct contact of seasonings and foods such as red bell pepper, paprika, and ground mustard, which may stain plastic material. If staining does occur, wash bowl or insert with a light solution of bleach and water (1 teaspoon/5 mL bleach to 1cup/250 mL water) or use a non-abrasive cleanser with bleach.
- **Do not place any of the pieces in the microwave oven.**

Replacement Parts:

278C Platter Dome Lid (Frosted) for discontinued Chillzanne® Platter which was sold through 2/29/04

278D Bowl Lid

278F Mini-Bowl Lid

278G Rectangle Divider Section Inserts (set of 2)

Exclusive

Made in USA

Corn Butterer**ENTERTAINING - OUTDOOR**

2460 Corn Butterer

2" x 3"/4.8 x 7.7 cm

One-year guarantee

Dishwasher-safe

See Use and Care instructions for details.

The Corn Butterer's special shape allows butter to glide over hot ears of corn without waste.

FEATURES

Convenient size and easy to use

Saves butter

Cover

Curved dispensing area

Versatile

BENEFITS

Holder is perfectly sized to fit ½ stick of butter; glides over corn on the cob for easy application.

No messy waste. Butter won't fall off corn onto plate as a pat of butter will.

Easy storage in refrigerator; stays fresh.

Curve fits perfectly around ear of corn for better coverage.

Also handy for buttering the tops of fresh baked bread or basting a turkey.

CROSS-SELL WITH

Corn Cob Nobs[®], Outdoor Party Plates, Quick-Stir[®] Pitchers, Chef's Tongs, Silicone Oven Mitt, Cookware, Salt and Pepper Mill

USE AND CARE

Pull plunger back completely. Fill with ½ stick of butter. Push plunger to advance butter. Cover with cap and store in refrigerator when not in use.

Wash in an automatic dishwasher positioned away from the heating element, or by hand in warm, soapy water.

EXCLUSIVE

Made in USA

Outdoor Party Plates

ENTERTAINING - OUTDOOR

2823 Outdoor Party Plates (set of 6) 10"/25 cm diameter

One-year guarantee
Dishwasher-safe

Features & Benefits: Sturdy plastic plates in seagreen, aquamarine and turquoise feature built-in cup holders. Use the built-in cup holder for cans, bottles or stemmed glasses.

Effective selling phrases: *"These are called Outdoor Party Plates, but they work well indoors, too. I love them for casual gatherings and kids enjoy using them at every meal."*

Cross-sell with: Barbecue Tool Collection, Barbecue Mitt, Barbecue Tool Bag, Barbecue Jumbo Turner, Barbecue Basting Bottle, Barbecue Skewer Set, Chillzanne® Collection, Corn Butterer, Corn Cob Nobs®, Quick-Stir® Pitchers

Booking/Recruiting tie-in: You might hold up the opportunity brochure and say, *"I love having a Pampered Chef® business because I party for a living! I set my own goals and Show schedule, and I get to hang out with nice people like you. If you'd like to know more, ask me for a copy of this brochure."*

Demo Tips:

- Ask your host and a few guests to use the Outdoor Party Plates for their beverage and food at the Show.
- When guests order the plates, **assume** they want multiple sets; ask how many sets they want to order.
- Suggest that guests use the Outdoor Party Plates for inside and outside dining.
- The plates are perfect for children. The side rim makes scooping and "trapping" food easier.
- Place a ramekin of dip, sauce or dressing in the cup holder for appetizers, desserts and salads.

Exclusive

Made in Malaysia

Quick-Stir® Pitchers

ENTERTAINING - OUTDOOR

| | |
|--------------------------------------|---|
| 2271 Quick-Stir® Pitcher | 2 quart (8 cup)/2 L capacity 9 ¾ "/24.1 cm total height |
| 2276 Family-Size Quick-Stir® Pitcher | 4 quarts (1 gallon)/4 L capacity 12"/ 30 cm total height |

One-year guarantee
Dishwasher safe

Features & Benefits: Clear acrylic pitchers are shatter resistant, easy care and designed to fit in most refrigerator doors or on the top shelf. They feature new ergonomic handles for leverage and comfort when pouring, and a contemporary dot pattern on the exterior. The clear lid contains the handle that operates the ingenious stirring plunger.

Effective selling phrases: *"Quick Stir® Pitchers are great for powdered drink mixes, frozen concentrates, fruit juices, iced tea or any liquids that tend to settle to the bottom over time. With Quick-Stirs, there's no need to thaw frozen juice concentrates before mixing with water, and they're perfect to mix baby formula!"*

Cross-sell with: Outdoor Party Plates, Chillzanne® Collection, Barbecue Collection, Simple Additions®, Citrus Press, Juicer, Wine Bottle Opener, Measure, Mix & Pour™

Booking/Recruiting tie-in: *"I'm so proud to demonstrate clever, practical tools like these pitchers. If what I do looks like something you might be interested in, ask me later for more information."*

Demo Tips:

- Ask your host to make a favorite punch or lemonade recipe to serve at the Show. Demonstrate how easy it is to mix all the ingredients with the help of the plunger. The Use & Care recipes, Frosty Latte (Quick-Stir® Pitcher) and Mock Berry Mojito (moh-HEE-toe, Family-Size) are excellent recipes that cross-sell many extra products.
- Point out that some juices, such as tomato, orange, and pineapple, separate when stored. One tug of the plunger re-distributes the beverage, eliminating the need to dirty a stirring spoon.
- Share that many families use several Quick-Stir® Pitchers at the same time, so guests may want to purchase more than one.

Exclusive

Made in USA

Salt and Pepper Mill

ENTERTAINING - OUTDOOR

2190 Salt and Pepper Mill 2 x 6 ½ " / 5 x 17 cm

One-year guarantee
Hand-wash only
See Use and Care instructions for details

Eliminate the need for two separate salt and pepper shakers. This Salt and Pepper Mill allows both salt and pepper to be dispensed from one unit.

FEATURES

One-handed unit

Metal grinding mechanism

Adjustable coarseness

Attractive styling

BENEFITS

Simply squeeze trigger to grind and release pepper. Turn upside down and shake salt. Perfect for cooks: stir with one hand, grind pepper or shake salt with the other.

High quality metal will not wear down.

Pepper mill has four different settings, from fine to very coarse grind.

Great for use in the kitchen or to keep on the table.

USE AND CARE

To fill and use salt: Push back three-hole top lid. Pour table salt in opening. Slide lid back into place to close. Turn shaker upside down and gently shake to dispense desired amount of salt.

To fill and use pepper: Slide back lid (located below trigger) and pour peppercorns through opening. Slide lid back into place to close. Adjust knob to desired grind size in a clockwise motion. First grind is fine and last is very coarse. Squeeze trigger to release desired amount of freshly ground pepper. Approximately 2 ½ teaspoons/12 mL or 2 tablespoons/30 mL peppercorns.

To clean: Wipe Mill off with lightly dampened cloth. Do not submerge Mill in water. Never use salt in pepper grinder as it corrodes grinding mechanism.

DEMO TIPS

Use Salt and Pepper Mill anytime a recipe calls for either ingredient. Grind pepper directly over plate of food to capture the maximum aroma. Try using different varieties of peppercorns, such as tri-colored or lemon pepper.

CROSS-SELL WITH

Flexible Funnels (to fill)

Made in China

Simple Additions® Bowls and Cups

ENTERTAINING -- SIMPLE ADDITIONS®

| | |
|--------------------------------------|----------------------------------|
| 1910 Small Bowls – Set of 2 | 4½"/12 cm – 1½ cups/375 mL |
| 2023 Tiles Small Bowl | 4½"/12 cm – 1½ cups/375 mL |
| 2029 Small Bowls, Colored – Set of 4 | 4½"/12 cm – 1½ cups/375 m |
| 1915 Medium Bowls – Set of 2 | 7½"/19 cm – 5¼ cups/1300 mL |
| 1935 Large Bowl | 12¾ sq in/32 cm—4-¾ quarts/4.7 L |
| 1976 Coffee & More Cups – Set of 2 | 16 ounce/466 mL volume |
| 2016 Striped Small Bowl | 4½"/12 cm – 1½ cups/375 mL |
| 2019 Striped Medium Bowl | 7½"/19 cm – 5¼ cups/1300 mL |

One-year guarantee
Dishwasher-safe

Features & Benefits: Simple Additions® ceramic pieces are chip-resistant, microwave-, dishwasher-, and oven-safe for reheating. Pieces nest and stack for convenient storage. Square shape is stylish as well as space-saving on the table and in the cabinet. The white pieces go with every season, linen and decor, and showcase food beautifully. The vibrantly striped pieces tie the solid colors (butternut, cranberry and eggplant) of the Entertaining Set in with the white pieces. The Small Colored Bowls and the Tiles pattern provide additional interest to the line. Mix and match, pile and stack the striped, patterned and solid Simple Additions® for dramatic results anywhere in the home.

Effective selling phrases: “Simple Additions® is a system of ceramic pieces that you can combine to serve meals, entertain at home or decorate any room. You’ll be thrilled with their versatility and can use them at every meal.”

Booking/Recruiting tie-in: “If you love Simple Additions® and want to start your collection, host a Cooking Show so you can save money by earning some free, some at half-price and the rest discounted through our generous host program! If you’ve got to have the entire collection, consider becoming a Pampered Chef® Consultant!”

Cross-sell with: Other items in the Simple Additions® collection, Good Company® Coffee and Tea, Bamboo Spoon Set – Small, Tiles Napkin Set, Reversible Placemat Set, Tiles

Demo Tips:

- Listen to the audio, Selling Product Collections (available on the Training Resources list) for suggestions on selling more Simple Additions®
- Use the Small Bowls to hold pre-chopped/sliced ingredients for your Cooking Show recipe.
- Ask guests what they would serve in the Large Square Bowl, the Small Bowls with the Caddy, etc.
- Serve the Show recipe on Simple Additions®, as well as any extra food that the host provides.
- Have guests turn to the Simple Additions® catalog spread when you are talking about the system.
- Serve a beverage in the Coffee & More Cups. Suggest using the cups for cereal, ice cream or soup and cross-sell *The Pampered Chef® Soups, Stews & Chilis* recipe card collection.
- Build a pedestal centerpiece using the Large Platter, Medium Bowl, Medium Square and Small Bowl. (You can mold or spread children’s modeling compound, florist’s clay, canned frosting or cream cheese to the bottom “foot” of the Bowl as a stabilizer when creating stacked Simple Additions® displays.)

Cook’s Tips:

- To serve warm food, arrange it in a Simple Additions® piece and place in 250°F/120°C preheated oven for 10-15 minutes. As piece will be hot, use a heavy oven mitt or pad when removing from oven.
- To keep foods warm without using the oven, preheat the ceramic pieces by running under hot tap water for 1-2 minutes. Dry thoroughly; arrange food to serve.

Technical / Safety / Cleaning Tips:

- Ceramic pieces may become hot in both the oven and microwave. Always use a heavy, heat-resistant oven mitt or pad when handling hot pieces.
- Avoid dropping or exposure to extreme temperature changes.
- Do not use pieces under the broiler or on top of a direct heat source.
- If gray marks from the use of utensils appear on the surface of the pieces, use a liquid or powdered cleanser with or without bleach to clean.

Exclusive

Made in China

**Essential Set
Entertaining Set
Rectangle Platters**

SIMPLE ADDITIONS®

1940 Essential Set
1988 Entertaining Set
2018 Striped Rectangle Platter
2022 Rectangle Platter

1 Large Square Platter, 4 Small Squares, 4 Small Bowls
1 Rectangle Platter, 3 Small Bowls, 3 Mini Squares

*see dimensions below

One-year guarantee
Dishwasher-safe

Features & Benefits: Ceramic pieces are chip-resistant, microwave-, dishwasher-, freezer- and oven-safe for reheating. Pieces nest and stack for convenient storage. Square and rectangle shapes are trendy and stylish as well as space-saving on the table and in the cabinet. The white pieces go with every season, linen and decor and showcase food beautifully. The solid colors of the Entertaining Set (butternut, eggplant and cranberry) complement any décor and the boldly Striped Platter ties both solid and white pieces together with a hand-painted look.

Essential Set: 9 pieces with *15"/38 cm Large Square Platter, (4) 7¼"/18 cm Small Squares and (4) 4½"/12 cm 1½ cups/375 mL Small Bowls; available in white

Entertaining Set: 7 pieces with a *6 x 15¾"/15 x 40 cm Striped Rectangular Platter, (3) 4½"/12 cm – 1½ cups/375 mL Small Bowls in cranberry, butternut and eggplant and (3) Mini Squares 4½"/12 cm in cranberry, butternut and eggplant. The Set fits on the Woven Rectangle Server and Hospitality Stand.

Rectangle Platters: Sold open stock in white or striped with dimensions of *6 x 15¾ inches/15 x 40 cm. Platters fit on the Woven Rectangle Server and Hospitality Stand.

Effective selling phrases:

“The Essential Set is always on sale – the price is 25% less than buying the individual pieces! Start your Simple Additions® collection with these must-have basics.”

Entertaining Set – “Fill this set with anything from dips to nibbles or use for flowers and candles. Make a taco or spud bar or use for ice cream fixings. You’ll find yourself using these pieces in tandem or as separates at almost every meal. Add the Hospitality Stand and Small Bowl Caddy for extra versatility.”

Cross-sell with: Stainless Serving Fork and Spoon, Large Serving Tongs, Cheese Bistro Set, Stainless Serving Picks, other products in Simple Additions® system, stands and caddy, Small Bamboo Spoon Set, Carafe, Pantry Seasonings, Spreader Set, Celebrate Plate, Reversible Table Runner, Reversible Placemat Set, Leaf Napkin Set, Leaf Napkin Ring Set, Woven Rectangle Server

Demo Tips:

- You can write on Simple Additions® pieces with a dry-erase marker to celebrate any occasion ... Way to Go!, Happy Birthday, Welcome Home, Bon Voyage. Any message and artwork you want to add are sure to bring a smile.
- Showcase the Celebrate Plate with Simple Additions Sets.
- Demonstrate how to dress up Simple Additions® plates and bowl rims with sweet or savory additions. For a sweet plate trim, brush the rim of the bowl or plate with white corn syrup and shake on colored sugar. For a savory plate trim, brush with pasteurized egg white and sprinkle or dip in dry or chopped fresh herbs. Complete instructions and photographs can be found on our Web site under Product Information > Showstoppers.
- Use the Cake Stencils to sprinkle spices, herbs, or cocoa powder on the Simple Additions® plates for a special presentation.

Cook's Tips:

- To serve warm foods, arrange food in Simple Additions® pieces and place in 250°F/120°C preheated oven for 10-15 minutes. As piece will be hot, use a heavy oven mitt or pad when removing from oven.

- To keep foods warm without using the oven, preheat the ceramic pieces by running under hot tap water for 1-2 minutes. Dry thoroughly; arrange food to serve.

Technical / Safety / Cleaning Tips:

- Ceramic pieces may become hot in both the oven and microwave. Please follow important safeguards to avoid injury.
- Carefully read and follow all use and care instructions prior to first use.
- Always use a heavy, heat-resistant oven mitt or pad when handling hot pieces or placing on surfaces.
- Avoid dropping or exposure to extreme temperature changes.
- Do not use pieces under the broiler or on top of a direct heat source.
- Always allow pieces to cool to room temperature prior to adding liquid or cleaning.
- Do not use chipped or damaged pieces.
- Subtle color, texture and size variations may occur with each piece.
- If gray marks from the use of utensils appear on the surface of the pieces, use a liquid or powdered cleanser with or without bleach to clean.

Exclusive

Made in China

Cutting Boards

CUTTING EDGE

| | | |
|----------------------------------|---------------------|---|
| 1001 Bar Board | 8 x 6½"/20 x 17 cm | One-year guarantee Dishwasher-safe See Use and Care instructions for details. |
| 1012 Cutting Board | 13 x 9"/33 x 23 cm | |
| 1023 Large Grooved Cutting Board | 18 x 12"/46 x 30 cm | |

Features & Benefits: The boards are made with high-density polypropylene that won't dull knives (and other tools used for cutting) like glass or acrylic cutting boards. The Bar Board, Cutting Board and Large Grooved Cutting Board feature Santoprene edges with ruled measure marks to guide cutting. This edge grips the countertop so the board stays safely in place, and provides a handy guide for cutting uniform pieces. The edge has measure markings in quarter inch increments on one side and half centimeter increments on the other.

Bar Board – reversible board is ideal for small cutting and slicing tasks or as a bar accessory board; the compact size means it's great for picnics and tailgating; the board is 3/8-inches thick. As of F/W 2006, the overall size has been increased ½" to maintain the same cutting surface as the previous style Bar Board.

Cutting Board – reversible board is the most popular board in the collection; the board is 3/8-inches thick.

Large Grooved Cutting Board – the well on the grooved side holds up to ¾ cup/175 mL of liquid from melon, tomatoes, meat and poultry; the board is ½-inch thick. The reverse side is flat.

Effective selling phrases: *"Good cutting boards are kitchen essentials. They protect countertops from scratching, knives from dulling, and your family from food-borne illness and cross-contamination."*

Cross-sell with: Forged Cutlery, Knives, Food Chopper, Handy Scraper, Microplane® Adjustable Grater, Ultimate Mandoline, Crinkle Cutter, Cut-N-Seal®

Booking/Recruiting tie-in: *"The Cutting Board is included in our business starter kit. In fact, all of the starter kit tools are designated by a star on the sales receipt. If you love our products, you'll love our business opportunity. Watch me and let's talk later."*

Demo Tips:

- Suggest using larger sizes as "lapboards" while traveling.
- Suggest that Show guests keep a Bar Board in their picnic basket, cooler or desk drawer.

Cook's Tips:

- Chill larger boards in freezer to make rolling dough easier.
- Keep one board for raw vegetables and another for meat and poultry for food safety.

Technical / Safety / Cleaning Tips:

- Avoid contact with heating elements, hot pans, or other hot surfaces.
- To avoid staining of board and soft grip material, rinse immediately. If staining occurs, scrub board with household cleanser or chlorine bleach and hot water. Deep clean and remove odors using a solution of bleach and water (refer to bleach label for details).
- **Do not cut on soft-grip edges.**
- Cutting boards are not microwave-safe.

Exclusive

Made in Taiwan

Cutting Board with Measure Cups

1028 Cutting Board with Measure Cups 10 x 9 ½"/25 x 24 cm

CUTTING EDGE

One-year guarantee
Dishwasher-safe
See Use and Care instructions for details.

Features & Benefits: The board is made with high-density polypropylene that won't dull knives (and other tools used for cutting) like glass or acrylic cutting boards. Three polyethylene measure cups nest inside one end of the board so you can chop, scrape and measure in one place to save time and energy while preparing food. The three nesting cups hold five different measurements – 1 tablespoon and 1/3 cup, ¼ and ½ cup, and one cup. Silicone pegs hold the measure cups securely in place during use or storage, and silicone feet grip the countertop for stability when cutting and chopping.

Effective selling phrases: *"This cutting board is so efficient! You simply chop an ingredient, and then scrape it directly into the on-board measuring cup. How convenient is that?"*

Cross-sell with: Cutting Board, Bar Board, Large Grooved Cutting Board, Forged Cutlery, Knives, Food Chopper, Handy Scraper, Easy Read Measuring Cups

Booking/Recruiting tie-in: *"If you just added the Cutting Board with Measure Cups to a growing list of products you'd love to own, consider hosting a Cooking Show and I'll help you get them for free!"*

Demo Tips:

- Use the Cutting Board with Measure Cups at Cooking Shows since it's the newest member of the Cutting Board family. Cross-sell the other boards.

Technical / Safety / Cleaning Tips:

- Avoid contact with heating elements, hot pans, or other hot surfaces.
- To avoid staining of the board and cups, rinse immediately. If staining occurs, scrub board with household cleanser or chlorine bleach and hot water. Deep clean and remove odors using a solution of bleach and water (refer to bleach label for details).
- Cutting boards are not microwave-safe.

Exclusive

Made in Taiwan

Egg Slicer Plus®

CUTTING EDGE

1182 Egg Slicer Plus®

3¼" x 5"/8.2 cm x 12.7
cm total length

Two-year guarantee
Dishwasher-safe
See Use and Care instructions for details.

The Egg Slicer® Plus can slice an egg two ways for round or oval slices. It slices ripe strawberries, kiwi, and firm mushrooms in one quick motion.

FEATURES

Stainless steel wires

Two-way slicing

ABS frame

Tab handle

Removable slicing frame

BENEFITS

Resists rusting with proper care; sturdy. Strong enough to slice through ripe strawberries, kiwi, bananas, firm mushrooms, and pitted olives. Also use to make celery fans.

Can cut foods in round or oval slices.

Extremely durable.

Easy to grip and lift.

Slicing frame can be separated from body for replacement if necessary.

CROSS SELL WITH

Cutting Boards, Creative Cutters Set, Forged Cutlery

DEMO TIPS

- Make celery fans by pushing the celery end part way through the wires, removing, then twisting ¼ turn and pushing the end through again. Place celery fans in ice water to allow the ends to fan out.
- Slice strawberries, kiwi or bananas for *Dessert Pizza* or *Banana Split Brownie Pizza*. Partially slice a large strawberry with the stem still attached then remove from slicer and gently spread the slices apart for a strawberry fan garnish.

USE AND CARE

Wash prior to first use. Wash in an automatic dishwasher positioned away from the heating element or by hand in warm, soapy water.

Strawberries and kiwi need to be fully ripe before slicing with the Egg Slicer Plus®. If fruit is under-ripe, it could cause the wires to bend or break. Mushrooms should be very fresh for best slicing results. The underside of the mushroom cap will not easily separate from the stem when it is fresh. Place mushrooms in the Slicer with the stem end up.

EXCLUSIVE

Made in USA

Cheese Knife

SERVING AND ENTERTAINING

1125 Cheese Knife 1¼" wide x 9½" length/3.1 x 23.7 cm
5"/13 cm blade length

Lifetime guarantee
Dishwasher-safe
See Use and Care instructions for details.

Use this versatile tool to shave, slice, spread, or pierce your favorite cheese for sandwiches or appetizer trays when entertaining.

FEATURES

Two stainless steel serrated blades in one

- Planing blade
- Slicing blade

3-inch/7.5 cm wide slicing area

Spreading tip

Forked tip

Black composite handle

Protective plastic storage cover

BENEFITS

Never needs sharpening; resists rusting.
Evenly shaves paper-thin slices of cheese.
Cuts thick slices or cubes of cheese.

Cut slices from wide blocks of cheese. Slicing area is wider than traditional cheese plane. Blade length is approximately 5 inches/13 cm.

Perfect for spreading soft mixtures, such as cream cheese, peanut butter, sandwich spreads, or whipped butter.

Use to easily pick up slices or cubes of cheese.

Easy to hold and to care for; makes an attractive serving utensil.

Keeps blade safely covered.

USE AND CARE

The plane blade (center) of the Cheese Knife will give the best results when used with firmer varieties of cheese including cheddar, Swiss, Colby, etc. Place blade on top of block of cheese and carefully pull toward self to plane cheese. For softer cheeses, the slicing blade (outer) will work best. Place outer edge of blade on top of cheese and slice in downward motion.

IMPORTANT SAFEGUARDS: The blades and point of the Cheese Knife are sharp and may cause serious injury if not used properly - please handle carefully. Always store the Cheese Knife in the protective storage cover when not in use. Keep this and all other cutting devices out of children's reach.

DEMO TIPS

Ask your host to supply a block of cheese and some crackers for the Kitchen Show®. Demonstrate how to use the Cheese Knife by cutting a few slices. Leave the rest of the block whole and let guests try it for themselves at the end of the Show.

EXCLUSIVE

Made in China

Quick-Stir® Pitchers

SERVING & ENTERTAINING

| | |
|--------------------------------------|---|
| 2270 Quick-Stir® Pitcher | 2 quart (8 cup)/2 L capacity 9 ¾ "/24.1 cm total height |
| 2275 Family-Size Quick-Stir® Pitcher | 4 quarts (1 gallon)/4 L capacity 12"/ 30 cm total height |

One-year guarantee
Dishwasher safe
See Use and Care instructions for details.

The ingenious plunger in these Pitchers mixes anything from frozen fruit juice concentrates to powdered drink mixes with just a few plunges of the handle.

FEATURES

Acrylic pitcher

Pump action handle and plunger

Imperial (standard) and metric measurement markings

Etched measurement markings and attractive checkerboard pattern on Pitcher

Lid

BENEFITS

Shatter resistant. Designed to fit in most refrigerator doors or on the top shelf.

By lifting the handle on top of the lid then pressing downward, the contents of the Pitcher are thoroughly mixed with a few plunges of the handle.

Convenient reference guide for measuring liquids.

Markings and design will not fade or wear off.

Includes three positions: open, closed and strain.

USE AND CARE

Great for powdered drink mixes, frozen concentrates, fruit juices, iced tea, alcoholic mixed drinks, or any liquids that tend to settle to the bottom over time. With this Pitcher, there's no need to thaw frozen juice concentrates before mixing it with the water. Wash in an automatic dishwasher positioned away from the heating element or by hand in warm, soapy water.

Do not add **boiling** liquid to Pitcher.

DEMO TIPS

Have your host make their favorite punch or lemonade recipe to serve at the Show. Demonstrate how easy it is to mix all the ingredients with the help of the plunger. Point out that many juices, such as tomato, orange, and pineapple, separate when stored. One pump action push of the plunger re-distributes the beverage eliminating the need to dirty a stirring spoon.

EXCLUSIVE

Made in USA

Woven Selections™**SERVING AND ENTERTAINING**

| | |
|--------------------------------|------------------------|
| 2149 Woven Large Square Server | 13½" x 13½"/34 x 34 cm |
| 2147 Woven Rectangle Server | 9¾" x 15"/24 x 38 cm |
| 2145 Woven Round Tray | 15½"/39 cm diameter |
| 2151 Woven Rectangle Tray | |

One-year guarantee

Features & Benefits: Hand-woven rattan pieces fit any decor. Made with durable wood bottoms and reinforced handles for stability and strength. The Round Tray accommodates the Classic and Large Round Stones, with or without racks. The Rectangular Server is designed for use with the Rectangular Bakers. The Simple Additions® Large Bowl fits in the Large Square Server and the Rectangle Platters fit into the Rectangle Tray.

Effective selling phrases: “Woven Selections™ are for everyday, gourmet and display. They carry and serve our Stoneware and Simple Additions® pieces with style and ease. And they look great in any room with magazines, towels, candles, flowers or you name it.”

Cross-sell with: Classic and Large Round Stones, Pizza Lovers Set, Oil Dipping Set, New Traditions™ Rectangular Baker, Simple Additions® Large Bowl, Entertaining Set with Striped Platter, Rectangle Platter, Striped Rectangle Platter, Stainless Serving Spoon and Fork, Large Serving Spatula, Pizza Cutter, Large Serving Tongs, Lift & Serve™, Leaf Napkin Set, Stripe & Leaf Towel Set

Booking/Recruiting tie-in: “Let’s set a date for your Kitchen Show® and I’ll help you get lots of Pampered Chef® products, including these beautiful Woven Selections™, for free.

Demo Tips:

- Pass the Woven Selections™ pieces so guests can feel how substantial they are and how beautiful the wood looks.
- Set up a display of the Lemon & Rosemary scented products and our Kitchen Towels in the Woven Rectangle Server or Large Square Server. Many combinations of products can be grouped with a server and presented as a nice gift basket.
- Line pieces with a decorative napkin or towel to serve bread, rolls or fruit.
- New Traditions™ Small Oval Baker, Mini-Baker and Square Baker can also be used with the Square Server.
- Each tray is hand woven from rattan; natural variations and odor may occur.

Technical / Safety / Cleaning Tips:

- Recommend placing a napkin or cloth between the tray and any wood surface to prevent damage.
- When using Round Stoneware with racks, position rack handles away from rattan handles.
- Condensation may occur under tray when used with hot Stoneware.
- Do not place Woven Selections™ pieces in oven or microwave, near open flame, or on hot stovetop.

Exclusive

Made in China

Scraper Collection

SCRAPERS

| | | |
|----------------------------|------------|---|
| 1650 Classic Scraper | 11"/28 cm | |
| 1655 Skinny Scraper | 10¾"/27 cm | |
| 1657 Mix 'N Scraper® | 12"/30 cm | |
| 1659 Small Mix 'N Scraper® | 10½"/26 cm | Three-year guarantee Dishwasher-safe |

Features & Benefits: Silicone scraper heads are heat-resistant up to 650°F/343°C. Can be used on stovetop in hot skillet, pan or wok, and will not burn, melt or become brittle (handle is not heat resistant). Resists cracking, splitting or permanently staining. The nylon handles are permanently attached and sealed to the heads and are heat resistant to 220°F/104°C.

Effective selling phrases: “Do you keep your scraper handles in one drawer and the heads in another? Have you looked into the hole on the head of your handle-less scraper? There might be a science experiment going on! We have a family of scrapers that won’t come apart and won’t stain.”

Cross-sell with: Batter Bowls, Stainless Mixing Bowl Set, Cookware, Smooth-Edge Can Opener, Easy Accent® Decorator, Hot Pad/Trivets, Silicone Oven Mitt, Measure-All® Cup

Booking/Recruiting tie-in: “We have a family of scrapers – the Classic Scraper as well as the Skinny, Mix 'N Scraper and Small Mix 'N Scraper. If you can’t decide which scraper you want first, you don’t have to break up the family! Host a Show and get a complete set of the scrapers for half-price. In addition to **that** great deal, you’ll get lots of **free** tools, too.”

Demo Tips:

- Take an “ugly” rubber scraper to your Shows or ask guests to bring their ugliest scraper and award a small prize.
- The Small Mix 'N Scraper and Skinny Scraper fit into a narrow jar or can.
- Use the Skinny Scraper to fill the barrel of the Easy Accent Decorator.
- Use the Mix 'N Scraper for heavy batters like quick bread or cookie dough.
- The Mix 'N Scraper and Small Mix 'N Scraper combine a spoon and spatula in one!

Technical/Safety/Cleaning Tips:

- For stubborn stains, combine dishwashing crystals and water to make a paste. Spread paste over stained area; let set and rinse thoroughly.
- Silicone is a soft material and sharp edges around cans will tear silicone.

Exclusive

Made in USA

Oven Mitt

1326 Oven Mitt

15"/38 cm total length

OVEN AND ROASTINGOne-year guarantee
Machine washable

Slip the Oven Mitt on either hand to safely remove hot pans and Stoneware from the oven.

FEATURES

Constructed of 100% cotton knit terry cloth with natural cotton inner lining

Quilted stitching

Versatile

Hanging loop

BENEFITS

Double-thick terry lined material gives added heat resistance.

Prevents shifting of lining.

Fits either left- or right-handed individual.

Mitt can be hung on a kitchen hook for easy access.

USE AND CARE

Machine wash cold separately, gentle cycle. Use only non-chlorine bleach. Tumble dry, low heat. For best results, line dry. Will shrink slightly after washing and drying.

WARNING

- Mitt is not made of flame retardant material. Mitt may burn if exposed to a heat source including, but not limited to, an electric heating element, an open flame, or a gas burner.
- Do not expose Oven Mitt to open flame or contact Mitt with electric heating element or gas burner at any time. Do not lay Mitt on gas burner at any time.
- Various food materials, such as grease, fat, or other foods can increase the potential for burning. If any such materials soil the Mitt, wash the Mitt before using.
- Never use the Oven Mitt if wet—the heat may be transferred through it to your hand.

DEMO TIPS

Use to remove Baking Stones or Cookware from the oven during Kitchen Shows. Let your host try it on to experience how well it insulates and protects the hands and forearm from heat. Cross-sell with the Oven Pad, Hot Pad/Trivet, Silicone Oven Mitt and Stoneware.

EXCLUSIVE

Made in USA

Silicone Oven Mitt

1328 Silicone Oven Mitt 10½"/26.7 cm total length

OVEN & ROASTING

One-year guarantee
Dishwasher-safe
Machine Washable

Features & Benefits: The Silicone Oven Mitt is made of flexible silicone so it is heat safe to 500°F/260°C, nonporous and waterproof so it even protects hands from boiling liquid. This oven mitt is designed for use on either hand and can be used with Stoneware or cookware. The bubbles on the outside give the silicone flexibility and a nonslip grip. The sleek design follows the contour of your thumb for ultimate comfort.

Effective selling phrases: “Imagine your oven mitts and hot pads at home. Do they look as clean and fresh as this? One thing I like about our Silicone Oven Mitt is that it can go into the dishwasher so it’s **always** clean. I also like the fact that it’s flexible and I know my hand is going to be protected – this is heat safe to 500°F/260°C. In fact, you’re going to love it so much, I suggest that you get two.”

Cross-sell with: All Stoneware and Cookware, Digital Thermometer, Oven Pad, Oven Mitt, Clock/Timer, Chef’s Tongs, Corn Butterer, Corn Cob Nobs®, Stackable Cooling Rack, other silicone products such as Scrapers, Hot Pad/Trivet

Booking/Recruiting tie-in: “Are you looking for a job that’s as flexible as this Silicone Oven Mitt? Let me tell you about The Pampered Chef® business opportunity.”

Demo Tips:

- Pass the mitt so guests can try it on.
- Heat two cups of water to boiling in the largest Easy Read Measuring Cup or Small Batter Bowl. Demonstrate how you can put your hand into the hot water safely. Emphasize that one must **always keep the open end of the mitt at least 1"/2.5 cm above the liquid.**

Trouble-Shooting Tip:

- To avoid staining, rinse immediately.

Technical / Safety / Cleaning Tips:

- Dishwasher-safe. Can also be cleaned in the washing machine. Machine wash cold, separately, gentle cycle. Do not bleach. Air dry.
- Do not use the mitt with any cutting or piercing tool or other sharp objects as oven mitt will tear if punctured or pierced.
- Do not use the mitt to protect your hand when opening shellfish.
- To remove food from boiling water (corn, ribs, lobster), slip hand into mitt. Immerse mitt into liquid just far enough to grasp food and remove. **Always keep open end of mitt at least 1"/2.5 cm above liquid as level of liquid will rise when mitt is immersed.**

Exclusive

Made in China

Nylon Tools

1167 Nylon Slice 'N Serve®
2315 Nylon Tool Set
2317 Nylon Masher
2319 Nylon Slotted Server
2330 Nylon Spiral Whisk
2335 Nylon Ladle
2336 Nylon Slotted Spoon
2340 Small Nylon Turner

11¼"/28.5 cm total length

NYLON TOOLS

One-year guarantee
Dishwasher-safe

Features & Benefits: Tools are made from durable, nylon material so they're heat-safe up to 428°F/220°C and will not crack or peel. The handles are wide for a comfortable grip and sturdy so they won't bend or flex. All pieces except tongs and Slice 'N Serve® have a hanging hole for convenient storage. Many of these tools have a spoon rest on handle back that allows tool to rest on cookware or bowl so it does not slide into pan.

1167 Nylon Slice 'N Serve® -- Slicer has serrated edges on both sides to allow for left- or right-handed use. Cleanly slice and serve with this wedge-shaped server that is designed for easy removal of food from round shaped pans.

2315 Nylon Tool Set

Turner is narrow at front for turning items, and wider in the center to support heavy or delicate foods without tearing. Ultra-thin beveled flat edge slips easily under foods. Great for turning eggs, crepes, and more. Drainage slots allow grease/liquids to drain off foods before serving. Perfect for removing food from poaching liquid. 12¾"/32 cm length comfortably keeps hands away from heat.

Spoon has rounded edges to allow maximum contact with pan bottom for efficient stirring and reaching into the pan corners. Spoon rest on back of handle prevents spoon from sliding into pan when serving.

2317 Nylon Masher – Small, round mashing holes quickly mash food by forcing through small holes. Round mashing base conforms to the rounded base inside nonstick cookware.

2319 Nylon Slotted Server – Large bowl design holds a generous serving of pasta -- suitable for all types of pasta from macaroni to lasagna. Long, flared prongs are angled to easily catch and hold long strands of spaghetti, vermicelli and linguine. Slotted bottom allows liquid to drain off food. Perfect for serving juicy foods such as coleslaw, fruit salad, Italian sliced beef, or baked beans.

2330 Nylon Spiral Whisk – Whisk right in your nonstick cookware; flat spiral whisk design efficiently covers surface area of cookware and enables the whisk to get into corners of cookware to mix sauces and gravy. Spoon rest prevents Whisk from sliding into cookware.

2335 Nylon Ladle – Angled handle is positioned for ease in pouring into mugs or bowls. Spoon rest keeps Ladle from sliding into cookware. Long length reaches bottom of large pans efficiently. The oval shaped, ½ cup/125 mL volume bowl has dual spouts for left- or right-handed individuals and is the standard serving size for soups, vegetables, and fruit.

2336 Nylon Slotted Spoon – Generously sized for draining and separating foods from liquids.

2340 Small Nylon Turner – With a perfectly arched handle, this is the ideal turner for our Small Sauté Pans and Griddles.

Effective selling phrases: You might say, “You’ll want to protect the easy-clean nonstick finish of your cookware by using nylon utensils. The Pampered Chef® has a variety of different pieces to fit every cooking or baking need. In addition to working well, they will maintain an attractive appearance.”

Cross-sell with: Cookware, Spoon Rest, Digital Thermometer, Pocket Thermometer, Hot Pad/Trivet, Tart/Quiche Pan, Springform Pan Set, Scraper Collection, Chef's Tongs

Booking/Recruiting tie-in: Mention that the Nylon Tool Set is included as a “freebie” in the 4-Piece Set of Professional Cookware, and that guests can earn the cookware through our host program for free or half-price.

Demo Tips: It won't be necessary to actually cook with these tools for your guests to see their quality. Pass them around for guests to hold. You may want to bring other brands of turners or spoons from home to show how they have melted or worn down. Explain that ours, unlike most, will not melt or crack with age due to the quality nylon material used.

Masher – It's not just for potatoes! Perfect for mashing cooked carrots, apples, and bananas for baby food. Create a Mexican Fiesta and mash avocados for guacamole and pinto beans for refried beans. Cross-sell with Fiesta Seasoning Set.

Nylon Slotted Server – This versatile piece can be used to serve more than just pasta. Give your guests some suggestions on other ways to use it. The Slotted Server is great for serving ice because it is quicker than using tongs and excess water can drip through the slots. It is also helpful for removing hard-cooked or poached eggs from hot water.

Nylon Spiral Whisk – Demo with sauces or scramble an egg in the Small Sauté Pan.

Nylon Ladle – Many customers have metal ladles. Point out if they have nonstick cookware, the metal will scratch it. Can also be used to ladle a beverage from a punch bowl.

Nylon Slice 'N Serve® - When preparing one of our recipes from The Pampered Chef® *Easy Pies & Tarts* recipe cards, cut and serve with this tool.

Nylon Slotted Spoon – Stir, drain and serve with one versatile piece.

Small Nylon Turner – Use the Small Nylon Turner with the Small Sauté Pan to demonstrate its perfect fit.

Technical / Safety / Cleaning Tips:

- Wash in an automatic dishwasher positioned away from the heating element or by hand in warm, soapy water.
- Although the nylon tools are heat-safe to 428°F/220°C, they should not be left in the pan while the heat is on.

Exclusive

Made in USA

Easy Read Measuring Cups

MEASURING

2175 Easy Read Measuring Cups 1 cup/250 mL, 2 cup/500 mL and 4 cup/1000 mL

One-year guarantee
Dishwasher-safe

(See Use and Care instructions for details.)

Features & Benefits: View measurements from above eliminating the need to stoop down to read the ingredient at eye level. Set includes one each of the following: 1 cup, 2 cup and 4 cup containers. The measure marks are etched inside so they won't wear off and are in both standard and metric format (cups, ounces, milliliters). The flared rims make for dripless pouring and the durable plastic cups have soft-grip handles for comfort when pouring. The cups nest for efficient storage.

Effective selling phrases: "Many cooks use the wrong measuring tool for the ingredient type. These cups should be used for liquid ingredients, not dry or solid. And, since you can read these cups by looking down into them, you'll have an accurate measurement without bending over to see at eye level."

Cross-sell with: Baking tools, including the Batter Bowls, Stainless Mixing Bowl Set, Prep Bowl Set, adjustable measuring tools such as Adjustable Measuring Spoons and Scoop, Scraper Collection, Measure-All® Cup, Measure, Mix & Pour

Booking/Recruiting tie-in: Play on the word "measure." Ask your guests: "How does your current job 'measure up?' I'd love to introduce you to the Pampered Chef business opportunity. It might just change your life. I know it has changed mine."

Demo Tips:

- Set up a measuring station in the Host's kitchen. Put water in the Quick-Stir® Pitcher, color it with blue food coloring and let guests "test drive" the cups when they arrive at the Show.
- Explain that the Easy Read Measuring Cups are for liquid ingredients, the Scoop is for dry ingredients and the Measure-All® Cup is for ingredients like shortening, mayonnaise, honey, peanut butter, sour cream **and** (on the other end) liquids.

Trouble-Shooting Tips:

- Overheating in microwave can cause discoloration of cups.

Technical / Safety / Cleaning Tips:

- Place away from the heating element in the dishwasher. If you choose to hand wash the cups, use a soft cloth or sponge only. Scouring pads and abrasive brushes will cause the plastic to scuff.
- The cups are safe to use in the microwave. **When melting foods high in fat or sugar content such as butter or chocolate morsels, stir the contents in the measuring cup frequently to prevent overheating.** These types of foods can discolor the surface of the measuring cups if overheated. If discoloration occurs, it will not affect function of the cups.

Replacement Parts:

217A 1 cup

217B 2 cup

217C 4 cup

Exclusive

Made in China

Easy Opener

2590 Easy Opener

KITCHEN HELPERS

One-year guarantee
Dishwasher-safe
See Use and Care instructions for details.

Multi-purpose tool features separate functions for opening 2-liter and twist-off bottle caps, lifting can tabs and releasing vacuum seals from jars.

FEATURES

4 functions in 1 tool:

2-liter bottle opener

Twist-off bottle cap opener

Metal tab lifter

Vacuum-release opener

Magnet on back

BENEFITS

Saves space in drawers.

Twists off cap and breaks through seal of 2-liter bottles.

Safely opens twist-off metal caps from beer or soda bottles.

Lifts up the metal tabs on pop cans, microwavable soup cans, pet food cans, etc. Great for preventing chipped nails.

Breaks the seal from jars, such as pickles, olives, mayonnaise, baby food, etc. Once the vacuum seal is broken, jar lids twist off easily by hand. Ideal for people with limited hand strength or dexterity.

Place on refrigerator for easy access.

USE AND CARE

If desired, Easy Opener can be washed in an automatic dishwasher when positioned away from the heating element or by hand in warm, soapy water.

DEMO TIPS

If your Host is serving soda at the Show, open the bottle in front of the guests to demonstrate the product. Remember to mention that the Easy Opener is great for protecting manicures and for people with limited hand strength or dexterity.

EXCLUSIVE

Made in USA

Jar Opener

2677 Jar Opener 8½"/21 cm long 5"/13 cm wide

KITCHEN HELPERS

Three-year guarantee
Hand-wash only

Features & Benefits: Wide opening accommodates most sized lids from ¾ to 3½ inches/2 to 9 cm. Soft grip handle makes it comfortable and easy to use for young and older hands alike. Jar Opener can be used as hand held opener or mounted under a cabinet for stationary use with three mounting screws (included). Protective pouch is provided for drawer storage.

Effective selling phrases: “Our Jar Opener is back by popular demand and is better than ever! This helps solve a common kitchen problem – stubborn jar lids that are nearly impossible to open. It’s especially helpful for people with decreased hand dexterity and the perfect gift for seniors.”

Cross-sell with: Easy Opener, Wine Bottle Opener, Smooth-Edge Can Opener, Kitchen Shears

Booking/Recruiting tie-in: “I love demonstrating tools that can solve problems in your kitchen. However, the best product I can show you is the opportunity to be a Kitchen Consultant. This business might solve a problem in your life! Would you like to pay off a bill, stay home with children, supplement your retirement income, or just have more fun and make new friends? Our home-based business opportunity might be perfect for you.”

Demo Tips:

- Ask guests if they have ever had a jar that was difficult to open and how they handled the problem.
- Ask if any guest knows someone with arthritis that has difficulty opening jar lids.
- Ask a guest to demonstrate the use of this tool when you are preparing a recipe that calls for a jarred item.

Trouble-Shooting Tips: Jar lid styles vary and some may not work with Opener.

Technical / Safety / Cleaning Tips:

- Mounting recommended for cabinets with bottom thickness of ½"/1 cm or greater.
- Wipe with a soft, damp cloth; towel dry immediately.
- Metal teeth on blade may cause serious injury with improper use. Store Jar Opener safely and keep out of children’s reach.

Exclusive

Made in China

Deluxe Cheese Grater and Container

GRATE, SLICE & CHOP

1275 Deluxe Cheese Grater
1278 The Grate Container® 3/4-cup/180mL capacity

Two-year guarantee
Dishwasher-safe
See Use and Care instructions for details.

Features & Benefits:

Deluxe Cheese Grater - Has a reversible handle for right- or left-handed use and two stainless steel grating drums: fine and coarse. The coarse barrel is for softer cheeses like cheddar or mozzarella. The fine barrel is for harder cheeses such as Parmesan and Romano. The generously-sized grating chamber holds a 1 oz. square of chocolate.

The Grate Container® - Fits onto the end of the grater and has a storage lid with easy-slide opening. Measure and store in the same container.

Effective selling phrases: “There’s nothing like the taste of fresh grated cheese on pasta or salads. Pre-shredded cheese is simply not in the same league! And, with this efficient tool, it’s so convenient and fun!”

Cross-sell with: Knives with Sharpening Cases, Microplane® Adjustable Grater, Pizza Crust & Roll Mix, Cheese Knife, Italian Seasoning Mix, Oil Dipping Set, Simple Additions™ Large Bowl

Booking/Recruiting tie-in: While you are grating cheese say, “Are you looking for a “grate” business opportunity? I love what I do! As a Kitchen Consultant, I work from home and have lots of flexibility so I can _____. By working two nights a week, I’m able to (make a car payment, pay off debt, etc.). There are so many other benefits -- prizes, trips, and I’m my own boss. If you would like more information about this business opportunity, please see me later.”

Demo Tips: When demonstrating the grater, tip the open end of the grating barrel down so that grated foods fall out while they are being grated.

Cook’s Tips: Emphasize that the Deluxe Cheese Grater works for many foods in addition to cheese. Make breadcrumbs from dry bread, shred broccoli or cauliflower stems for salads or soups, carrots for salads, nuts or chocolate for baking. Use the fine barrel to grate cooled hard cooked egg yolks for devilled eggs or garnish.

Technical / Safety / Cleaning Tips: The grating drums of the Deluxe Cheese Grater are **extremely** sharp and may cause injury if not used properly. Always store safely as recommended in Use and Care/Recipe Cards and keep out of children’s reach.

Replacement Parts:

127C Detachable Handle
127D Fine Grating Drum
127E Coarse Grating Drum

Exclusive

Food Chopper

2585 Food Chopper

GRATE, SLICE & CHOP

Five-year guarantee

Dishwasher-safe

See Use and Care instructions for details.

Features & Benefits: Self-rotating, multi-angle stainless steel blades provide fast, easy chopping. Chopped food size is controlled – hit the plunger three to four times for a coarse chop, seven or more times for a fine chop. Plastic-covered plunger with soft rubber top makes chopping comfortable. Compact design doesn't take up counter space. Easily disassembles for thorough cleaning.

Effective selling phrases: "I don't know how I ever cooked without this chopper! It saves so much time in the kitchen – you can chop foods quickly and then put the tool right into the dishwasher."

Cross-sell with: Cutting Boards, Knives with Sharpening Cases, Handy Scraper, Tool Turn-Around, Ultimate Slice & Grate, Microplane® Adjustable Grater, Prep Bowl Set, Stainless Mixing Bowl Set, Scraper Collection, Adjustable Measuring Spoons and Scoop

Booking/Recruiting tie-in: "The Food Chopper comes in our business starter kit. In fact, a star on the sales receipt designates all of the starter kit tools. If you love our products, you'll love our opportunity. Watch what I do tonight and let's talk later."

"Many of our hosts choose the Food Chopper as a free gift because they know they'll use it almost every day!"

Demo Tips:

- Show how the Food Chopper fits into the top of the Tool Turn-Around for convenient storage.
- Ask a guest to chop a recipe ingredient.
- Talk about the many foods that can be chopped – onion, carrots, broccoli, mushrooms, nuts, cooked meats and more.
- Demonstrate how to chop in the lid or on our Cutting Boards.
- Suggest that toddler food can be prepared with the Food Chopper.

Cook's Tips:

- Chop leftover holiday candies and store in the freezer for muffin and cake toppings.
- Chop crisp Chinese noodles, pretzels, breadsticks, etc. to add crunch to salads.
- Chop carrots and/or zucchini finely and add to spaghetti sauce – children won't notice the extra serving of vegetables.

Technical / Safety / Cleaning Tips: The stainless steel blades of the Food Chopper are extremely sharp to offer the best performance and may cause serious injury if not used properly.

Replacement Parts Available:

258E Clear Collar

258F Blade Guard

258G Bottom Cap (Base)

Exclusive

Made in Germany

| | | |
|-----------------------|-------------------------|--|
| Kitchen Shears | | GRATE, SLICE AND CHOP |
| 1075 Kitchen Shears | 7 ½"/19 cm total length | Five-year guarantee Dishwasher-safe See Use and Care instructions for details. |

These shears really come in handy around the house. Not only are they great for snipping herbs, but they can also be used for clipping out newspaper coupons, pruning fresh flowers, or opening sealed cake or bread mix packages.

FEATURES

Multi-purpose use

Sharp carbon steel blades

Durable plastic holder

Two-sided adhesive tape

Spring construction

Stainless steel rivet and spring

BENEFITS

Can be used to cut almost anything -- top of chip bags, newspaper coupons, herbs, chicken and partially frozen meats. Great for use in the garden, too.

Sharpen themselves as blades rub together.

One-piece plastic construction holds shears in storage position.

Holder can be attached to wall or under cabinet for easy access.

Provides extra power for cutting tasks; requires less hand strength to do tough jobs.

Resists rusting

USE AND CARE

IMPORTANT SAFEGUARDS

The Kitchens Shears are **extremely** sharp to offer the best cutting performance. Please follow these important safeguards:

- **Metal blades are sharp and may cause injury if not used properly.**
- **Adult supervision is advised when being used by children.**
- **Always keep this and all other cutting devices out of children’s reach.**
- **Always store Shears in storage case when not in use.**
- **Carefully read and follow all Use and Care directions prior to first use.**
- Wash in an automatic dishwasher or by hand in warm, soapy water, and dry. If cutting blades stick, work a drop of oil into the rivet, which holds the blades together. If the blades are overstrained, the rivets may become loose. To tighten, place the head of the rivet on a smooth, firm surface and firmly tap the rivet with a hammer.

DEMO TIPS

- Use to mince parsley or other fresh herbs during recipe preparation.
- Cut bags of cheese open or any other package you are opening during your demonstration.
- Every member of the household needs their own pair; they're perfect for craft activities or in the garage and of course, you'll need one pair for the kitchen.

EXCLUSIVE

Made in Portugal

Pizza Cutter

1301 Pizza Cutter 4"/10 cm blade diameter
9 7/8"/24 cm total length

GRATE, SLICE & CHOP

Three-year guarantee
Dishwasher-safe
See Use and Care instructions for details.

Features & Benefits: The pizza wheel diameter is larger than most found on the market so it's designed to cut thick and thin food alike; finger guard protects while slicing. The blade is beveled on both sides so it cuts more efficiently. A protective plastic cover is provided for safe storage.

Effective selling phrases: "You don't have to be a pizza maker to appreciate and use this handy tool. It's great for frozen pizza and so much more."

Cross-sell with: Flat Baking Stones, Stoneware Bar Pan, Cutting Boards, Large and Mini-Serving Spatulas, cookbooks (many pizza recipes), Italian Seasoning Mix, Pizza Crust & Roll Mix, Oil Dipping Set, Woven Selections™ Woven Round Tray, Pizza Lovers Set (Pizza Cutter is in the set).

Booking/Recruiting tie-in: "Pizza Night is a great family mealtime tradition. If you would like to become a fabulous pizza maker, save money, and make memories, purchase our Pizza Lovers Set. It is filled with perfect pizza tools, including this cutter. Better yet, book a Show and I'll help you get it for free with your host benefits."

Demo Tips: The Pizza Cutter is great for many foods other than pizza! Use it for --

- Cooked spaghetti or lasagna
- Breakfast foods – French toast, waffles or pancakes (especially those baked in the Stoneware Bar Pan)
- Giant cookies

Cook's Tips: Use to cut fresh herbs. Rinse and dry herbs thoroughly. Place on a cutting board and mince with a back-and-forth motion of the wheel.

Technical / Safety / Cleaning Tips: The stainless steel construction of the Pizza Cutter is very sharp to offer the best performance and may cause serious injury if not used properly. Always store safely as recommended in Use and Care/Recipe Card and keep out of children's reach.

Replacement Parts/Samples Available:

130S Protective Cover

Exclusive

Made in Taiwan

Apple Peeler/Corer/Slicer

FRUIT & VEGETABLE PREPARATION

2430 Apple Peeler/Corer/Slicer Assembled/Mounted:
4½" H x 12" L/10.5 H x 30 cm L

Three-year guarantee
Hand-wash only
See Use and Care instructions for details.

After you've picked the apples, peel, core, and slice them in one easy step with our Apple Peeler/Corer/Slicer! Makes perfect slices for desserts, salads, and snacks.

FEATURES

Adjustable peeling blade

Stainless steel peeling and coring/slicing blade

Locking bar

Mini-wrench

Two rubber protectors

Metal clamp with plastic protector cap

Efficient

Versatile

BENEFITS

Can be adjusted without a screwdriver to cut through thick or thin skinned produce by simply turning wing nut.

Resists rusting.

Holds peeling blade away from apple for coring and slicing without peeling.

Allows user to loosen coring/slicing blade, then swing out of position for peeling function only.

Protect surface from scratching and balances unit.

Large enough to attach to most tables or countertops.

Peels, slices, and cores an apple in one operation in about 30 seconds. Can do a bushel of apples in 1 hour.

Makes 1/8-inch/6 mm thick apple rings or slices. May also be used with potatoes.

USE AND CARE

Wash prior to first use with warm water. Towel dry.

To Assemble: Attach red handle to the metal arm using the screw provided. When properly attached, the handle should move freely and rotate easily. Make sure the flanged end of the Corer/Slicer blade is facing away from the pronged fork. Check that the pronged fork is centered evenly in the Corer/Slicer opening. If necessary, loosen belt at bottom of blade using the crescent wrench (provided with the product) to adjust the position of blade. Make sure the paring blade is aligned so that there is even space between the holder head and blade, and tighten wing nut to secure. To mount to a tabletop, chair edge or thick cutting board, slide the rubber protector directly over the L-screw, clamp to desired location, and tighten L-screw securely. **DO NOT OVERTIGHTEN.** This could break the main body.

Select only fresh, firm apples. Pull back shaft and press stem end of apple firmly on fork. Make sure apple is centered on fork. Turn crank until paring blade begins to peel. If blade clogs with a soft apple, simply clean the blade and continue to peel. NOTE: The paring blade can be adjusted to accommodate different sizes of apples and potatoes. Simply loosen the wing nut and slide the blade out for a deeper cut, in for a thinner cut. Keep in mind that the Apple Peeler/Corer/Slicer may not be able to accommodate extremely large apples or soft-textured apples. If you want to just peel your apple, loosen, then drop the coring/slicing blade using the wrench. It is best to leave the blade on the unit so you don't lose it.

Your Apple Peeler/Corer/Slicer adjusts itself to peel any average size apple. Some extremely large apples will not fit. While the thickness of the slices cannot be adjusted, thin slices are the most desirable for baked goods. If apples are too soft, you will have a problem with peeling. You should always use fresh, firm apples.

To make apple rings, slice down one side of peeled apples. To make slices, cut down both sides.

The unit can also be used on potatoes. It is best to use potatoes that are fairly round. Peel, core and slice potatoes, and then deep-fry or bake them for "crazy fries."

You may notice a black liquid on the main shaft of the Apple Peeler/Corer/Slicer. This is apple juice that has oxidized and is not harmful. Wipe the shaft with a dry paper towel to remove the liquid.

Rinse in clear water. Dry thoroughly. Never immerse in water or wash in an automatic dishwasher. NOTE: Many replacement parts, including blades, can be ordered using the Replacement Parts Order Form.

IMPORTANT SAFEGUARDS

The coring, slicing and paring blades, and 3-pronged fork are **extremely** sharp to offer you the best performance. Please follow these important safeguards:

- **The metal blades are sharp and may cause injury if not used properly.**
- **Keep this and all other cutting devices out of children's reach.**
- **Always store unit safely when not in use.**
- **Carefully read and follow all Use and Care directions prior to first use.**

DEMO TIPS

Demonstrate any recipe that requires apples or potatoes. Guests will be amazed at how quickly it peels, slices, and cores. Let them know that it only takes about an hour to peel, slice, and core a whole bushel of apples. Invite guests up to the table to try the Apple Peeler/Corer/Slicer for themselves. Be sure to cross sell the Apple/Peeler/Corer/Slicer Stand as a convenient accessory to the Apple/Peeler/Corer/Slicer. Also, Stoneware is an excellent add-on sale to the Apple Peeler/Corer/Slicer for making apple pies, etc.

EXCLUSIVE

Made in Taiwan

The Corer™

FRUIT & VEGETABLE PREPARATION

2415 The Corer™

6"/15 cm total length

Two-year guarantee
Dishwasher-safe

This tool removes the cores and seeds from apples, pears, and even cucumbers, then safely ejects the core from the tool.

FEATURES

Stainless steel cutting blade

Sharp cutting edge

Core ejector

Safety lock

ABS handle

BENEFITS

Sturdy and durable; rust resistant.

Cuts through food easily; makes coring effortless.

Safely removes core and seeds from tube of Corer.

Keeps Corer in the closed position for safe storage.

Sturdy, plastic material

USE AND CARE

Wash prior to first use. Slide core ejector back towards handle.

For use with fruit, place fruit stem side down on cutting board. Center The Corer™ over bottom stem side; twist while pressing down firmly. Twist Corer several times to pierce fruit skin; twist and pull to remove Corer. Slide core ejector toward opening to remove core from tool. Position Corer over center and push gently to remove seeds.

For use with cucumbers or zucchini, cut cucumber in half crosswise; place cut side down on cutting board. Center The Corer™ over stem; twist while pressing down firmly. Twist Corer several times to pierce fruit skin; twist and pull to remove core. Slide core ejector toward opening to remove core from tool. Position Corer over center and push gently to remove seeds.

Wash in an automatic dishwasher positioned away from the heating element or by hand in warm, soapy water. Store The Corer™ in the locked and closed position when not in use by sliding ejector toward opening and twisting to lock into place.

IMPORTANT SAFEGUARDS

The Corer™ is **extremely** sharp to offer you the best performance and may cause serious injury if not used properly. Please follow these important safeguards:

- **Keep this and all other cutting devices out of children's reach.**
- **Always store in the locked position.**
- **Carefully read and follow all Use and Care directions prior to first use.**

DEMO TIPS

Most customers will not realize how versatile The Corer™ is, so be sure to share some of these ideas for using this product. Core an apple, then use to demonstrate the V-Shaped Cutter. Dip cut surface in lemon juice and use as an attractive candleholder. Core zucchini or cucumber and fill center with cream cheese mixture; chill and slice into rounds with the Crinkle Cutter. Core a cucumber and push a carrot into the center; slice with the Crinkle Cutter for a two-toned slice. To make cucumber chains, core a cucumber then slice into ¼-inch slices. Cut a small slit in each slice and link together; use to garnish a vegetable tray. Core a raw potato and fill with taco or meatloaf mixture; wrap in foil and bake for an easy supper.

EXCLUSIVE

Made in Taiwan

Crinkle Cutter

FRUIT AND VEGETABLE PREPARATION

1063 Crinkle Cutter

6"/15 cm total length

Three-year guarantee

Dishwasher-safe

See Use and Care instructions for details.

The smooth rocking motion makes crinkle cutting fruits, vegetables, meats, cheeses, ice cream and pound cake easy and efficient. This multi-purpose tool can even mince fresh herbs.

FEATURES

Stainless steel construction

Contoured composite handle

Large, curved cutting blade

Blade beveled on both sides

Protective storage cover

EXCLUSIVE

Made in Taiwan

USE AND CARE

IMPORTANT SAFEGUARDS

The blade on the Crinkle Cutter is **extremely** sharp to offer you the best performance and may cause serious injury if not used properly. Please follow these important safeguards:

- **Always keep this and all other cutting devices out of children's reach.**
- **Always place protective storage sleeve on clean, dry blade when not in use.**
- **Carefully read and follow all Use and Care directions prior to first use.**

Wash Cutter and protective storage cover in an automatic dishwasher, or by hand in warm, soapy water keeping fingers and hands away from sharp edge of blade. Position cover away from the heating element in dishwasher.

NOTE: Hard surfaced cutting boards, such as glass or marble, may dull the blade and are not recommended for use with the Crinkle Cutter.

How to Use

Wash prior to first use.

To crinkle cut, use Cutter in one of two directions: with back corner of blade resting on cutting board, rock forward cutting through food **or** with front corner of blade resting on cutting board, rock backward cutting through food. Choose the most comfortable direction.

When cutting through large foods, (i.e., cantaloupe, ice cream) hold Cutter upright over food and cut straight down through foods. To mince herbs, carefully rock Cutter in a back and forth motion over food on a cutting board.

DEMO TIPS

The Crinkle Cutter is a fun, easy product to incorporate into demonstrations by cutting fresh fruits and vegetables, hard boiled eggs, cheese, etc. To really show off the rocking motion, demonstrate how it minces fresh herbs. Comment that “Crinkle Cutting” foods not only makes beautiful food presentations for guests, but will also increase children’s desire to eat vegetables because of their unique, fun shape. Great opportunity to cross sell cutting boards with the Crinkle Cutter.

Lemon Zester/Scorer**FRUIT & VEGETABLE PREPARATION**

1133 Lemon Zester/Scorer

6"/15 cm total length

Three-year guarantee

Dishwasher-safe

See Use and Care instructions for details.

Features & Benefits: This stainless steel blade is two tools in one – both zester and scorer! Zesting end removes only the sweet zest (not bitter pith) from citrus fruit, which is desirable in most recipes. Scoring edge allows for either left- or right-handed use to make long strips of peel for garnishing.

Effective selling phrases: “When you grate citrus fruit to obtain zest for a recipe, you often end up with white pith on the zest, scraped knuckles and a tool that’s tough to clean. Our Lemon Zester/Scorer is a time-saving tool that produces excellent results.”

Cross-sell with: Cutting Boards, Microplane® Adjustable Grater, Kitchen Shears, Knives with Sharpening Cases, Juicer, Quick-Stir® Pitchers, Citrus Peeler, Prep Bowl Set, Adjustable Measuring Spoons

Booking/Recruiting tie-in: “The Lemon Zester/Scorer comes in our business starter kit. In fact, all of the starter kit tools are designated with a star on the sales receipt. If you love our products, you’ll love our opportunity. Watch what I do tonight and let’s talk later.”

Demo Tips:

- If a recipe calls for lemon juice, but not zest, demonstrate the Lemon Zester/Scorer anyway.
- Use the Microplane® Adjustable Grater when you want a more finely grated zest that will add more intense flavor to the recipe and disperse more evenly with the other ingredients.
- Use the Zester/Scorer when you need to create ribbons of zest in a recipe or for a garnish.

Cook’s Tips:

- Decoratively score cucumbers or zucchini before slicing.
- Score the length of a carrot in a few places, then slice with knife for “carrot flowers.”
- Zest an orange, lemon or lime for added flavor in cakes, quick breads, dips, sauces and beverages.
- Place stem of fresh herbs in one zester hole, pull along stem to remove leaves.

Technical/Cleaning/Safety Tips:

- The stainless steel blade of the Lemon Zester/Scorer is very sharp to offer the best performance and may cause serious injury if not used properly. Please follow these important safeguards:
 - Always store safely and keep out of children’s reach.
 - Always cut down and away from your hands.

Exclusive

Made in Taiwan

Quikut Paring Knife

FRUIT AND VEGETABLE PREPARATION

1250 Quikut Paring Knife 2"/5 cm blade
6¼"/16 cm total length

Five-year guarantee
Dishwasher-safe

This inexpensive knife is handy for cutting and slicing fruits and garnishing. The fine sharp point and flexible blade make it a wonderful small garnishing knife.

FEATURES

Super sharp, heat-treated surgical stainless steel blade

Polypropylene handle

Flexible blade

Compact size

BENEFITS

Resists rusting. Perfect size for garnishing.

Durable.

Fine, sharp point and flexible blade are wonderful for garnishing. Makes beautiful tomato roses.

Stores easily in small space.

USE AND CARE

Wash prior to first use; wash in an automatic dishwasher or by hand in warm, soapy water. Use care to keep fingers from coming in direct contact with sharp edge of blade.

IMPORTANT SAFEGUARDS

The blade and point of the Quikut Paring Knife are **extremely** sharp to offer you the best performance and may cause serious injury if not used properly. Please follow these important safeguards:

- **Always keep this and all other cutting devices out of children's reach.**
- **Store knife safely in cardboard sleeve when not in use.**
- **Carefully read all Use and Care directions prior to first use.**

DEMO TIPS

Create a radish rose, cut the top of the root end off; cut four or five thin petals around radish, leaving a little red between petals. Chill the radish in ice water until the petals open.

Great for tackle box or desk drawer. Great opportunity to cross-sell the white, Cranberry or Butternut Bar Board with the Quikut Paring Knife. Promote the low cost of the item to encourage the purchase of more than one.

Made in USA

V-Shaped Cutter

FRUIT AND VEGETABLE PREPARATION

1160 V-Shaped Cutter 8¼"/20.5 cm total length
3¾"/9.5 cm blade

Three-year guarantee
Dishwasher-safe

The V-Shaped Cutter is perfect for people who want to make food look attractive without a big investment of time. It works great for separating melons, citrus fruits, tomatoes, cucumbers and hard-cooked eggs into fluted halves.

FEATURES

Stainless steel dual cutting edges
in the shape of a "V"

Black composition handle

Heavy-duty cardboard sleeve

BENEFITS

Resists rusting. Saves time by cutting zigzag
edges along fruits or vegetables quickly.

Easy to grip and durable.

Protects blade during storage.

USE AND CARE

Wash prior to first use. Wash in an automatic dishwasher or by hand in warm, soapy water.

Place the fruit or vegetable on a steady surface. Holding produce at the top, poke the knife blade into the fruit's surface with widest part of V-shape blade downward, while keeping the blade parallel to the work surface. Extract the knife and repeat the incision, working all the way around the fruit. It is helpful to place a rubber band around the fruit to serve as a cutting line. Separate halves; remove seeds and membranes, if necessary.

IMPORTANT SAFEGUARDS

The V-Shaped Cutter is **extremely** sharp to offer you the best performance. Please follow these important safeguards:

- **The metal blade is very sharp and may cause injury if not used properly.**
- **Keep this and all other cutting devices out of children's reach.**
- **Carefully read all Use and Care directions prior to first use.**

DEMO TIPS

Use the V-shaped Cutter to cut a bell pepper and fill with dip for a vegetable tray. Mention how it can be used at Halloween time to carve pumpkins. V-cut cucumbers or tomatoes and fill with tuna salad. V-cut different colored peppers and fill with condiments for a picnic. V-cut melons and use to hold fruit salad or fruit dip. Be sure to demonstrate the Small Bamboo Spoon Set with the fruit and vegetable dip "bowls". The cutter is also good for drizzling icings or toppings.

Made in Taiwan

Polyethylene Cutting Boards

CUTTING & CARVING BOARDS

| | |
|---|---|
| 1000 Bar Board | 6 x 8"/15 x 20 cm |
| 1007 Bar Board & Knife Set -- Cranberry | 6 x 8"/15 x 20 cm Board 2½"/6 cm blade, 6¼"/16 cm total length Knife |
| 1008 Bar Board & Knife Set – Butternut | 6 x 8"/15 x 20 cm Board 2½"/6 cm blade, 6¼"/16 cm total length Knife |
| 1011 Cutting Board | 9 x 13"/23 x 33 cm |
| 1022 Large Grooved Cutting Board | 12 x 18"/30 x 45 cm |

One-year guarantee on boards
Five-year guarantee on knives
Dishwasher-safe
See Use and Care instructions for details.

Features & Benefits: High-density polyethylene won't dull knives like glass or acrylic cutting boards. The capacity of the well on the grooved side of Large Grooved Cutting Board is ¾-cup/175 mL for holding juice from watermelon, meats, poultry, etc. Grip-Net Pads are included with the two larger boards to keep them firmly in place during use. Boards are compliant with National Sanitation Foundation requirements. See the Product Information Guide page on the Quikut Paring Knife for details on the knives included in Item #1007 and Item #1008. Item #1007 and #1008 Bar Board & Knife Set (Cranberry and Butternut) are available for the Fall/Winter '05 season only.

Effective selling phrases: "Good cutting boards are so important in the kitchen. They protect your countertops from scratching, knife blades from dulling, and your family from food-borne illness and cross-contamination. Let me explain...."

Cross-sell with: Knives with Sharpening Cases, Steak Knife Set, Carving Set, Serrated Bread Knife, Cut-N-Seal®, Food Chopper, Cheese Knife, Bistro Set, Apple Wedger, Creative Cutters Set, Reversible Bamboo Carving Board, Simple Additions®, Spreader Set

Booking/Recruiting tie-in: "This Cutting Board comes in our business starter kit. In fact, all of the starter kit tools are designated on the sales receipt by a star. If you love our products, you'll love our opportunity. Watch what I do tonight and let's talk later."

Demo Tips:

- Remove deep cuts on boards with extra-fine sandpaper.
- Use larger sizes as "lapboards" while traveling.
- Keep Bar Board in picnic basket, cooler or desk drawer.
- The Butternut and Cranberry Bar Boards are the perfect size for a bar accessory and for slicing food on the go at a picnic. Suggest these as "under \$10 holiday gifts" for business and personal giving.

Cook's Tips:

- Chill larger boards in freezer to make rolling dough easier.
- Keep one board for raw vegetables and another for meat and poultry for food safety.

Technical / Safety / Cleaning Tips:

- For best results, remove from dishwasher before drying cycle begins.
- For stubborn food stains or to sanitize, scrub with dishwashing cleanser or a light solution of bleach and water (1 teaspoon/5 mL bleach to 1 quart/1 L water). Rinse off solution and towel dry.

- Heat-safe up to 160°F/70°C. Avoid direct contact with heating elements, hot pans or other hot surfaces.
- Cutting boards are not microwave-safe.

Replacement Parts Available:

102A Grip Net Pad (rectangular)

Exclusive

Made in USA

Reversible Bamboo Carving Board

CUTTING & CARVING BOARDS

1005 Reversible Bamboo Carving Board 14 X 19"/35 x 48 cm
(approx. 1 2/3 cm in height)

Three-year guarantee
See Use and Care instructions for details.

Features & Benefits: This hand-crafted board is made from bamboo, a natural material that resists staining, warping and cracking because it doesn't absorb moisture. Bamboo is not a wood, but a species of grass. One side of the board features a deep well to hold poultry in place during carving and the other side is flat with a generous well to catch juices when carving meat or roasts. Use whichever side is most appropriate for your application.

Effective selling phrases: "At last, a way to carve and serve turkey, ham and roasts with style **and** practicality!"

Cross-sell with: Carving Set, Meat Lifters, The Pampered Chef® *Turkey Basics* Recipe Card Collection, Roasting Pan with Rack, Digital Thermometer, Baster & Cleaning Brush, Cutting Boards, Bistro Set, Cheese Knife, Wine Bottle Opener

Booking/Recruiting tie-in: "Are you 'bored' with your current career or situation? Our business opportunity might be just the thing for you."

Demo Tips:

- The design of this board is based on one that has been in the Christopher family for decades. Doris' grandmother served many Sunday and holiday entrees on a wooden carving board with a well in the center. Our product team improved the design and chose bamboo instead of traditional wood.
- Suggest that the board is perfect for entertaining. Pair it with a variety of cheeses; the Cheese Knife, and crackers, Bistro Set and Wine Bottle Opener for a wine and cheese party.

Trouble-Shooting Tips:

- Do not use the Food Chopper, serrated or electric carving knives on the surface of the board.

Cook's Tips:

- Choose the side of the board that is appropriate for the type of meat/poultry that you are carving. For example, the side with the oval well is perfect for carving poultry, the flat side is ideal for roasts.
- Place meat/poultry in the center of the board to carve. While carving, transfer cut meat/poultry directly onto a serving platter.

Technical / Safety / Cleaning Tips:

- Hand wash prior to first use, towel dry. Do not bleach, submerge in water, or place in the dishwasher, due to glued construction.
- For clean-up, paper towels may be necessary to remove juices prior to moving board.
- Store board away from heat.

Exclusive

Made in China

**4-Piece Set with Bonus Nylon Tool Set
Professional Cookware**

**COOKWARE --
PROFESSIONAL**

2760 4-Piece Set with Bonus Nylon Tool Set
Covered Skillet: 10"/25cm
Small Covered Saucepan: 2 quart/ 2 L

Lifetime guarantee
Hand-wash only
See Use and Care instructions for details

Professional performance for home cooks. A great set of cookware is essential to any kitchen and this 4-Piece Set is an excellent beginning.

FEATURES

Hard-anodized aluminum

DuPont™ Autograph® nonstick interior

Two clear, tempered glass lids with stainless steel sealing rims

Pans and lids are oven-safe to 350°F/180°C

Riveted, phenolic handles and lid knobs

Bonus Nylon Tool Set; Spoon and Turner

BENEFITS

Hard-anodization is an electrochemical process that toughens the surface of the aluminum and makes it harder. In fact, hard-anodized pans are twice as hard as stainless steel pans! It's the toughest cooking surface on the market today.

This nonstick surface is easy-to-clean since foods don't stick. Foods can be cooked in less liquid to promote the retention of vitamins and minerals. No seasoning of the pans is needed.

Glass lids allow you to see your food and stainless steel rims help lock in flavors while you are cooking.

Can begin cooking on the stovetop and then transfer pan to oven to complete cooking, if desired.

Rivets keep handles intact. Phenolic material is heat-resistant and stays cool to the touch when used on the range-top. Use of oven pads or mitts is recommended when removing pan from oven.

Tools are heat-safe to 428°F/220°C and ideal companions to Cookware. Nylon Tools are dishwasher-safe. Manufacturer's one-year guarantee covers product replacement only.

USE AND CARE

Using Your Professional Cookware

Before use, hand wash using hot, soapy water and a nonabrasive sponge or cloth.

Whether using a glass or ceramic cooktop, electric coil or gas burner range, choose burners with corresponding diameters of the cookware. For gas stoves, flames should not extend beyond the diameter of the cookware. Heat extending beyond the diameter of the cookware may discolor exterior finish. Furthermore, glass top cooking surfaces should be clean and free of food residue.

For best results, heat cookware on medium setting 2-5 minutes or until water droplets sizzle.

Medium to medium-high heat settings are recommended for most recipes. High heat should be reserved for stir-frying, boiling, or reducing liquids.

The need for nonstick sprays is reduced when cooking with our Professional Cookware. For maximum durability of the Dupont™ Autograph® coating, use of nylon, bamboo or wood utensils is recommended to prevent marring of the interior surface. Avoid using knives or other sharp metal objects in hard-anodized cookware.

Designed to combine stovetop cooking with roasting or baking in the oven, Professional Cookware allows you to do it all in one! Remember to use caution when transferring cookware from stove to oven, or oven to table, as phenolic handles may be hot. For oven application, use Oven Mitts or Pads.

Store your cookware carefully to prevent scratching. If stacking cookware, place a soft cloth between pieces to prevent scratching of interior or exterior surfaces.

How to Clean

Wash prior to first use (lids are dishwasher safe). Professional hard-anodized cookware is easily cleaned by using the following steps:

General Cleaning

- Always allow cookware and lids to cool before rinsing or cleaning.
- Washing by hand is preferred. Cleaning in a dishwasher may result in an accumulation of harsh detergents dulling the surface, and will void the lifetime guarantee.
- To clean superficial marks from exterior surface, wipe with a damp cloth.

Deep Cleaning

- To remove stubborn spots, soak in hot, soapy water. A nonabrasive sponge or cloth can be used to rub exterior and interior surfaces.
- For tougher food build-up, prepare a baking soda paste by mixing ½ cup/125 mL baking soda with 3 tablespoons/45 mL water. Apply paste to desired areas and let stand 15-20 minutes. Wipe off excess paste; rinse thoroughly and dry.
- To remove residue from rivets, clean with Easy Clean® Kitchen Brush or Nylon Pan Scraper.
- To maintain clean and shiny lids, clean with a cloth dampened with vinegar or lemon juice periodically.

Professional Cookware Lifetime Guarantee

Professional Cookware from The Pampered Chef® is manufactured and inspected to ensure superior cooking and nonstick performance and durability for a lifetime of use. The Professional Cookware is warranted to be free of defects in material and workmanship under normal home use for the lifetime of the cookware.

Manufacturer's Lifetime Guarantee covers product replacement only. The Manufacturer's Lifetime Guarantee excludes damage caused by misuse or abuse such as improper cleaning, overheating, dishwasher cleaning, use of caustic or other unapproved cleaners, neglect, accident, alteration, fire, theft or use in commercial establishments.

IMPORTANT SAFEGUARDS

- **Do not leave empty cookware or lid on a hot burner or allow boiling dry as overheating may damage the nonstick interior.**
- **Do not use hard-anodized cookware or lids in a microwave oven, or expose to direct flames such as broiler or campfire.**
- **Carefully remove lids by lifting away from you to avoid direct contact with rising steam.**
- **Fumes from overheated nonstick cookware can be hazardous to the sensitive respiratory systems of pet birds.**
- **Turn handles toward countertops to avoid extending over edge of stove or adjacent burners.**
- **Avoid sliding or dragging your cookware over the surface of your stovetop as scratches may result.**

DEMO TIPS

Carry at least one piece of The Pampered Chef® Professional Cookware to every Kitchen Show® and highlight what function each piece performs.

For this set you might say that the Large Covered Skillet is ideal for preparing any style of eggs, one-skillet meals and browning or sautéing meat and vegetables. The Small Covered Saucepan is sized for heating or preparing soups or special sauces. Also mention the bonus Nylon Tool Set that has been included with this set and how the turner and spoon are the perfect accompaniments.

Highlight to guests that The Pampered Chef® Professional Cookware is an investment and guaranteed to last a lifetime!

NOTE: The Small Covered (2-qt./2 L) Saucepan is available for Consultants to purchase on the Paperwork/Supply Order Form and is an ideal piece to showcase.

BOOKING TIP:

Hosting a Pampered Chef® Kitchen Show® offers the opportunity to purchase either of The Pampered Chef® Professional Sets at half-price or even for free.

EXCLUSIVE

Made in Thailand

Nylon Tool Set made in USA

**Double Burner Griddle –
Professional Cookware**

COOKWARE - PROFESSIONAL

2767 Double Burner Griddle

10" x 18"/25 x 45 cm

Lifetime guarantee

Hand-wash only

See Use and Care instructions for details.

The Double Burner Griddle has an abundant cooking surface, which allows you to prepare more servings at one time.

FEATURES

BENEFITS

Pour spout

Comfortably fits atop two stovetop burners.

Hard-anodized aluminum

Allows liquid to drain easily.

DuPont™ Autograph® nonstick interior

Hard-anodization is an electro-chemical process that toughens the surface of the aluminum and makes it harder. In fact, hard-anodized pans are twice as hard as stainless steel pans!

Oven-safe to 350°F/180°C

This top-of-the-line nonstick surface is easy-to-clean since foods don't stick. No seasoning of the pan is needed.

Riveted, phenolic, upright handles

Can begin cooking on the stovetop and then transfer to oven to complete cooking, if desired.

Rivets keep handle intact. Phenolic material is heat-resistant and stays cool to the touch when used during most range-top cooking. Use of oven pads or mitts are recommended when removing pan from oven.

USE AND CARE

Using Your Professional Cookware

Before use, hand wash using hot, soapy water and a nonabrasive sponge or cloth.

For use on gas stoves, flames should not extend beyond the diameter of the cookware. Heat extending beyond the diameter of the cookware may discolor exterior finish. For use on flat glass or ceramic surfaces please consult your manufacturer's instruction manual for more information before first use.

For best results, heat cookware on medium heat for 2-5 minutes or until water droplets sizzle. To prepare griddle before use, **lightly** brush with oil or spray with vegetable oil.

The need for adding oil, such as vegetable oil, is reduced when cooking with our Professional

Cookware. For maximum durability of the Dupont™ Autograph® coating, use of nylon, bamboo or wood utensils is recommended to prevent marring of the interior surface.

Designed to combine stovetop cooking with baking in the oven, Professional Cookware allows you to do it all in one! The Double Burner Griddle is oven-safe to 350°F/180°C. Remember to use caution when transferring cookware from stove to oven, or oven to table, as phenolic handles may be hot; use of Oven Mitts or Oven Pads is recommended.

Also, be sure stove-top cooking surfaces are clean and free of food residue.

Store your cookware carefully to prevent scratching. If stacking cookware, place a soft cloth between pieces to prevent scratching of interior or exterior surfaces.

How to Clean

The Professional hard-anodized cookware is easily cleaned by using the following steps:

General Cleaning

- Always allow cookware to cool before rinsing or cleaning.
- Washing by hand is preferred. Cleaning in a dishwasher may result in an accumulation of harsh detergents dulling the surface, and will void the lifetime guarantee.
- To clean superficial marks from exterior surface, wipe with a damp cloth.

Deep Cleaning

- To remove stubborn spots, soak in hot, soapy water. A nonabrasive sponge or cloth can be used to rub exterior and interior surfaces.
- For tougher food build-up, prepare a baking soda paste by mixing ½ cup/125 mL baking soda with 3 tablespoons/45 mL water. Apply paste to desired areas and let stand 15-20 minutes. Wipe off excess paste; rinse thoroughly and dry.
- To remove residue from rivets, clean with Easy Clean® Kitchen Brush or Nylon Pan Scraper.

Professional Cookware Lifetime Guarantee

Professional Cookware from The Pampered Chef® is manufactured and inspected to ensure superior cooking and nonstick performance and durability for a lifetime of use. Your Professional Cookware is warranted to be free of defects in material and workmanship under normal home use for the lifetime of the cookware.

Manufacturer's Lifetime Guarantee covers product replacement only. The Manufacturer's Lifetime Guarantee excludes damage caused by misuse or abuse such as improper cleaning, overheating, dishwasher cleaning, use of caustic or other unapproved cleaners, neglect, accident, alteration, fire, theft or use in commercial establishments.

IMPORTANT SAFEGUARDS

- **Do not leave empty cookware or lid on a hot burner or allow boiling dry as overheating may damage the nonstick interior.**
- **Do not use hard-anodized cookware or lids in a microwave oven or expose to direct flames such as broiler or campfire.**
- **Carefully remove lids by lifting away from you to avoid direct contact with rising**

steam.

- **Fumes from overheated nonstick cookware can be hazardous to the sensitive respiratory systems of pet birds.**
- **Turn handles toward countertops to avoid extending over edge of stove or adjacent burners.**
- **Avoid sliding or dragging your cookware over the surface of your stovetop as scratches may result.**

DEMO TIPS

Carry at least one piece of the Pampered Chef® Professional Cookware to every Kitchen Show®.

To highlight the Professional Cookware explain that aluminum is a superior conductor of heat . Hard-anodized aluminum not only conduct heats efficiently, but is more durable than regular aluminum pans or even stainless steel pans. The DuPont™ Autograph® nonstick coating is top of the line in cookware coatings and offers superior nonstick properties.

Highlight to guests that Pampered Chef® Professional Cookware is an investment and guaranteed to last a lifetime!

NOTE: The Small Covered Saucepan is available for Consultants to purchase on the Paperwork/Supply Order Form and is an ideal piece of Professional Cookware to showcase.

BOOKING TIP

Hosting a Pampered Chef® Show offers the opportunity to purchase either The Pampered Chef® Professional Sets or Open stock pieces at half-price.

EXCLUSIVE

Made in Thailand

**Family Skillet -
Professional Cookware**

COOKWARE -PROFESSIONAL

2764 Family Skillet

12"/30 cm diameter
18-cup/4.5 L capacity

Lifetime guarantee
Hand-wash only
See Use and Care instructions for details.

Professional performance for home cooks. Brown ground meats, fry chicken or even bake a cake in the oven with this Skillet.

FEATURES

Helper handle

Hard-anodized aluminum

DuPont™ Autograph® nonstick interior

Skillet is oven-safe to 350°F/180°C

Riveted, phenolic handles

BENEFITS

Allows the user to safely lift pan with two hands.

Hard-anodization is an electrochemical process that toughens the surface of the aluminum and makes it harder. In fact, hard-anodized pans are twice as hard as stainless steel pans!

This top-of-the-line nonstick surface is easy-to-clean since foods don't stick. Foods can be cooked in less liquid to promote the retention of vitamins and minerals. No seasoning of the pans are needed.

Can begin cooking on the stovetop and then transfer to oven to complete cooking, if desired.

Rivets keep handles intact. Phenolic material is heat-resistant and stays cool to the touch during most range-top cooking. Use of oven pads or mitts are recommended when removing pans from an oven.

USE AND CARE

Using Your Professional Cookware

Before use, hand wash using hot, soapy water and a nonabrasive sponge or cloth.

For use on gas stoves, flames should not extend beyond the diameter of the cookware. Heat extending beyond the diameter of the cookware may discolor exterior finish. For use on flat glass or ceramic surfaces please consult your manufacturer's instruction manual for more information.

For best results, heat cookware on medium setting 2-5 minutes or until water droplets sizzle.

Medium to medium-high heat settings are recommended for most recipes. High heat should be reserved for stir-frying, boiling, or reducing liquids.

The need for adding oil, such as vegetable oil, is reduced when cooking with our Professional Cookware. For maximum durability of the Dupont™ Autograph® coating, use of nylon, bamboo or wood utensils is recommended to prevent marring of the interior surface. Avoid using knives or other sharp metal objects in hard-anodized cookware.

Designed to combine stovetop cooking with baking in the oven, Professional Cookware allows you to do it all in one! Remember to use caution when transferring cookware from stove to oven, or oven to table, as phenolic handles may be hot. Use of Oven Mitts or Pads is recommended. Also, be sure stove-top cooking surfaces are clean and free of food residue.

Store your cookware carefully to prevent scratching. If stacking cookware, place a soft cloth between pieces to prevent scratching of interior or exterior surfaces.

How to Clean

Wash prior to first use. Professional hard-anodized cookware is easily cleaned by using the following steps:

General Cleaning

- Always allow cookware and lids to cool before rinsing or cleaning.
- Washing by hand is preferred. Cleaning in a dishwasher may result in an accumulation of harsh detergents dulling the surface, and will void the lifetime guarantee.
- To clean superficial marks from exterior surface, wipe with a damp cloth.

Deep Cleaning

- To remove stubborn spots, soak in hot, soapy water. A nonabrasive sponge or cloth can be used to rub exterior and interior surfaces.
- For tougher food build-up, prepare a baking soda paste by mixing ½ cup/125 mL baking soda with 3 tablespoons/45 mL water. Apply paste to desired areas and let stand 15-20 minutes. Wipe off excess paste; rinse thoroughly and dry.
- To remove residue from rivets, clean with Easy Clean® Kitchen Brush or Nylon Pan Scraper.

Professional Cookware Lifetime Guarantee

Professional Cookware from The Pampered Chef® is manufactured and inspected to ensure superior cooking and nonstick performance and durability for a lifetime of use. The Professional Cookware is warranted to be free of defects in material and workmanship under normal home use for the lifetime of the cookware.

Manufacturer's Lifetime Guarantee covers product replacement only. The Manufacturer's Lifetime Guarantee excludes damage caused by misuse or abuse such as improper cleaning, overheating, dishwasher cleaning, use of caustic or other unapproved cleaners, neglect, accident, alteration, fire, theft or use in commercial establishments.

IMPORTANT SAFEGUARDS

- **Do not leave empty cookware or lid on a hot burner or allow boiling dry as overheating may damage the nonstick interior.**
- **Do not use hard-anodized cookware or lids in a microwave oven or expose to direct flames such as broiler or campfire.**
- **Carefully remove lids by lifting away from you to avoid direct contact with rising steam.**
- **Fumes from overheated nonstick cookware can be hazardous to the sensitive respiratory systems of pet birds.**
- **Turn handles toward countertops to avoid extending over edge of stove or adjacent burners.**
- **Avoid sliding or dragging your cookware over the surface of your stovetop as scratches may result.**

DEMO TIPS

Carry at least one piece of The Pampered Chef® Professional Cookware to every Kitchen Show®.

Aluminum is a superior conductor of heat and hard-anodized aluminum is more durable than regular aluminum pans or even stainless steel pans. The Autograph® nonstick coating is top of the line and offers superior nonstick properties. Several of our cookbooks highlight main dishes, desserts or skillet dinners that utilize this piece of cookware. Either prepare the recipe for your demo or reference it for guests.

Highlight to guests that Pampered Chef® Professional Cookware is an investment and guaranteed to last a lifetime!

NOTE: The Small Covered Saucepan (2-qt/2 L) is available for Consultants to purchase on the Paperwork/Supply Order Form and is an ideal piece to showcase. Professional Clear View Lid available through open stock which fits this Skillet and the Stir-Fry Skillet.

BOOKING TIP

Hosting a Pampered Chef® Kitchen Show® offers the opportunity to purchase either The Pampered Chef® Professional Sets or Open stock pieces at half-price or even for free.

EXCLUSIVE

Made in Thailand

Small Sauté Pan – Professional Cookware

2762 Small Sauté Pan

8"/20 cm diameter

COOKWARE - PROFESSIONAL

Lifetime guarantee

Hand-wash only

See Use and Care instructions for details.

Professional performance for home cooks. Simple cooking tasks are a cinch with this 8-inch/20 cm pan. From breakfast to dinner, prepare eggs to your liking or sauté vegetables to complement any meal.

FEATURES

Hard-anodized aluminum

DuPont™ Autograph® nonstick interior

Pan is oven-safe to 350°F/180°C

Riveted, phenolic handle

BENEFITS

Hard-anodization is an electrochemical process that toughens the surface of the aluminum and makes it harder. In fact, hard-anodized pans are twice as hard as stainless steel pans!

This top-of-the-line nonstick surface is easy-to-clean since foods don't stick. Foods can be cooked in less liquid to promote the retention of vitamins and minerals. No seasoning of the pans are needed.

Begin cooking on the top of stove. Transfer pan to oven to complete cooking, if desired.

Rivets keep handles intact. Phenolic material is heat-resistant and stays cool to the touch when used during most range-top cooking. Use of oven pads or mitts are recommended when removing pan from oven.

USE AND CARE**Using Your Professional Cookware**

Before use, hand wash using hot, soapy water and a nonabrasive sponge or cloth.

Whether using a glass or ceramic cooktop, electric coil or gas burner range, choose burners with corresponding diameters of the cookware. For gas stoves, flames should not extend beyond the diameter of the cookware. Heat extending beyond the diameter of the cookware may discolor exterior finish. Furthermore, glass top cooking surfaces should be clean and free of food residue.

For best results, heat cookware on medium setting 2-5 minutes or until water droplets sizzle.

Medium to medium-high heat settings are recommended for most recipes. High heat should be reserved for stir-frying, boiling, or reducing liquids.

The need for nonstick sprays is reduced when cooking with our Professional Cookware. For maximum durability of the Dupont™ Autograph® coating, use of nylon, bamboo or wood utensils is recommended to prevent marring of the interior surface. Avoid using knives or other sharp metal objects in hard-anodized cookware.

Designed to combine stovetop cooking with roasting or baking in the oven, Professional Cookware allows you to do it all in one! Remember to use caution when transferring cookware from stove to oven, or oven to table, as phenolic handles may be hot. For oven application, use Oven Mitts or Pads.

Store your cookware carefully to prevent scratching. If stacking cookware, place a soft cloth between pieces to prevent scratching of interior or exterior surfaces.

How to Clean

Wash prior to first use. Professional hard-anodized cookware is easily cleaned by using the following steps:

General Cleaning

- Always allow cookware and lids to cool before rinsing or cleaning.
- Washing by hand is preferred. Cleaning in a dishwasher may result in an accumulation of harsh detergents dulling the surface, and will void the lifetime guarantee.
- To clean superficial marks from exterior surface, wipe with a damp cloth.

Deep Cleaning

- To remove stubborn spots, soak in hot, soapy water. A nonabrasive sponge or cloth can be used to rub exterior and interior surfaces.
- For tougher food build-up, prepare a baking soda paste by mixing ½ cup/125 mL baking soda with 3 tablespoons/45 mL water. Apply paste to desired areas and let stand 15-20 minutes. Wipe off excess paste; rinse thoroughly and dry.
- To remove residue from rivets, clean with Easy Clean® Kitchen Brush or Nylon Pan Scraper.

Professional Cookware Lifetime Guarantee

Professional Cookware from The Pampered Chef® is manufactured and inspected to ensure superior cooking and nonstick performance and durability for a lifetime of use. The Professional Cookware is warranted to be free of defects in material and workmanship under normal home use for the lifetime of the cookware.

Manufacturer's Lifetime Guarantee covers product replacement only. The Manufacturer's Lifetime Guarantee excludes damage caused by misuse or abuse such as improper cleaning, overheating, dishwasher cleaning, use of caustic or other unapproved cleaners, neglect, accident, alteration, fire, theft or use in commercial establishments.

IMPORTANT SAFEGUARDS

- **Do not leave empty cookware or lid on a hot burner or allow boiling dry as overheating may damage the nonstick interior.**
- **Do not use hard-anodized cookware or lids in a microwave oven or expose to direct flames such as broiler or campfire.**
- **Carefully remove lids by lifting away from you to avoid direct contact with rising steam.**
- **Fumes from overheated nonstick cookware can be hazardous to the sensitive respiratory systems of pet birds.**
- **Turn handles toward countertops to avoid extending over edge of stove or adjacent burners.**
- **Avoid sliding or dragging your cookware over the surface of your stovetop as scratches may result.**

DEMO TIPS

This Pan is the perfect size to carry to every Kitchen Show® and is great for slow cooking mushrooms in butter, sautéing vegetables, cooking or baking egg dishes, or making crepes.

Aluminum is a superior conductor of heat and hard-anodized aluminum is more durable than regular aluminum pans and even stainless steel pans. The Autograph® nonstick coating is top of the line and offers superior nonstick properties.

Highlight to guests that The Pampered Chef® Professional Cookware is an investment and guaranteed to last a lifetime! The Small Sauté Pan is a great starter piece for college students.

NOTE: The Small Covered Saucepan (2-qt./2 L) is available for Consultants to purchase on the Paperwork/Supply Order Form and is an ideal piece to showcase.

BOOKING TIP

Hosting a Pampered Chef® Kitchen Show® offers the opportunity to purchase either of The Pampered Chef® Professional Sets, or open stock pieces at half-price or even for free.

EXCLUSIVE

Made in Thailand

Carving Set

1041 Carving Set

8"/20 cm knife blade
11"/26.4 cm fork length
13³/₄"/33 cm total knife length
Case: 1¹/₂" D x 4¹/₂" W x 14¹/₂" L/
3.7 x 11.2 x 36.2 cm

CUTLERY

Lifetime guarantee
Hand-wash only
See Use and Care instructions for details.

This exclusively designed knife and fork set includes a convenient storage case that has a built-in sharpening and honing mechanism. The high-carbon steel knife slices through meats and poultry while the fork prongs securely hold the entrée in place.

FEATURES

High-carbon stainless steel knife

High-carbon stainless steel fork

Black polished handles

Rivets in handles

Sharpening/honing mechanism included in storage case

Ceramic sharpening/honing mechanism

Rubber non-skid feet on storage case

Attractive gift set

EXCLUSIVE

Made in Taiwan

BENEFITS

Keeps a sharp, long lasting edge on knife. Carves a variety of roasted meats or entrees. Resists rust with proper care.

Extended curved tines hold meat in place while providing adequate leverage.

Easy to clean and maintain handles match current Knives with Sharpening Cases.

Blade and fork are held in place with stainless steel rivets for stronger hold.

Allows user to conveniently sharpen/hone knife without purchasing separate tools. Designed for both left- and right-handed users.

Durable material removes less, which extends the life of the blade and creates a sharper, smoother edge.

Prevents the case from movement when sharpening/honing the blade.

Makes a great gift for all occasions.

USE AND CARE

IMPORTANT SAFEGUARDS

The blade on the knife and prongs on the fork are **extremely** sharp to offer you the best performance and may cause serious injury if not used properly. Please follow these important safeguards:

- **Always keep this and all other cutting devices out of children's reach.**
- **Always store the knife and fork safely in the case when not in use.**
- **Carefully read and follow all Use and Care directions prior to first use.**

Wash knife and fork only prior to first use in warm, soapy water; rinse thoroughly and dry immediately. As with all quality carving sets, cleaning in a dishwasher is not recommended. Wipe case clean with a damp cloth. Case is not dishwasher-safe and should not be submerged in water.

Always store clean, dry knife and fork in the case when not in use. To store, rest the knife flat into the corresponding shape cut-out area of the storage case. Rest the fork, tines facing upward, into the corresponding shape cut-out area of the storage case.

To Carve

1. Place meat on cutting board. Insert fork tines into meat approximately 2 inches/5 cm from end to be sliced.
2. Steady meat using handle of fork and place knife on top of meat. Using a downward slicing motion, cut meat to desired thickness.
3. Transfer to serving platter.

To Sharpen/Hone

Sharpening gently grinds the blade edge to a fine sharp point. It is recommended the knife be sharpened every fourth or fifth usage. Honing smoothes and defines the blade's edge, removing any traces of metal grinds left after sharpening. It is recommended the knife be honed after completing sharpening process. Prior to sharpening/honing, knife blade must be thoroughly cleaned and dried to prevent food and grease build-up on ceramic grinding stones.

Right-hand Users

To sharpen- Set closed case with sharpen/hone mechanism on the right side. Place near the edge of a flat surface (i.e. countertop) with nonskid feet facing down and case positioned horizontal to body. Hold left-hand on top of case near center to prevent slippage. Hold knife handle in right-hand; rest blade's cutting edge at the area closest to the handle into the slot marked "SHARPEN." Slowly pull knife through towards body, gently dragging on ceramic stones, the entire length of the blade. Repeat procedure two to four times for regular usage.

To hone- Using left hand, hold top of case in the center. In order to clear the blade while honing; tilt the back edge (honing side) off the surface while keeping the sharpen side on the flat surface. Hold knife in right-hand resting blade's cutting edge at the area closest to the handle into the slot marked "HONE." Slowly pull knife towards body, gently dragging on ceramic stones, the entire length of the blade. Repeat two to four times for regular usage.

Left-Hand Users

To sharpen- Set closed case with sharpen/hone mechanism on the left side. Place near the edge of a flat surface (i.e. countertop) with nonskid feet facing down and case positioned horizontal to body. Hold right-hand on top of case near center to prevent slippage. In order to clear the blade while sharpening; tilt the back edge (sharpening side) off the surface, while keeping the honing side on the flat surface. Hold knife handle in left-hand; rest blade's cutting edge at the area closest to the handle into the slot marked "SHARPEN." Slowly pull knife through towards body, gently dragging on ceramic stones, the entire length of the blade. Repeat procedure two to four times for regular usage.

To hone- Using right hand, hold top of case in the center. Hold knife in left-hand resting blade's cutting edge at the area closest to the handle into the slot marked "HONE." Slowly pull knife towards body, gently dragging on ceramic stones, the entire length of the blade. Repeat two to four times for regular usage.

DEMO TIPS

When discussing the Carving Set, cross sell with the Pampered Chef's *Casual Cooking Cookbook*. This product ties in with several recipes in the cookbook.

Demonstrate how to use the knife in the sharpening/honing mechanism of the case, pointing out the cases slim design for convenient storage. Point out that a properly sharpened and honed carving knife will cleanly slice through roasted meats as well as a variety of other entrees.

All homes need a high-quality Carving Set. The set makes a great gift for many occasions such as a new home, wedding gift or a newly remolded kitchen or dining room. Great item to promote for Bridal registry.

If preparing a recipe which utilizes the Carving Set, display set for guests to view.

Knives with Sharpening Cases

CUTLERY

| | |
|---|-----------------|
| 1044 Paring Knife with Sharpening Case | 3"/7.5 cm blade |
| 1046 Utility Knife with Sharpening Case | 5"/13 cm blade |
| 1047 Chef's Knife with Sharpening Case | 8"/20 cm blade |

Lifetime guarantee
Hand-wash only
See Use and Care instructions for details.

Features & Benefits: High-carbon stainless steel blade resists rust; “full-tang” blade extends through entire handle for a more balanced, stable cutting motion. The storage case contains an easy, convenient ceramic sharpening mechanism to sharpen the blade, then the honer smoothes and refines the edge.

Effective selling phrases: “These are the most popular kitchen knife sizes and they will be workhorses in your kitchen. The best news is, they will always be sharp for safety and efficiency. And, because they have a lifetime guarantee, you’ll never need to purchase another one.”

Cross-sell with: Cutting Boards, Steak Knife Set, Carving Set, Serrated Bread Knife and My Safe Cutter

Booking/Recruiting tie-in: “If you would like to own these knives, I’ve got good news about special savings. You can get these Self-Sharpening Knives with Cases for free when you host a Show. Many of my hosts get \$100 worth of free tools. There are other benefits, too, so let’s gather your friends and book a Kitchen Show™.”

Demo Tips:

- Cases make it easy to safely store knives in a picnic basket, office drawer or tackle box.
- Paring Knife gives close control for peeling fruits and vegetables.
- Utility Knife is ideal for slicing fruits, vegetables, meats and cheeses.
- Chef’s Knife is perfect for slicing, dicing, chopping and mincing everything from meats and vegetables to herbs!

Cook’s Tips: Recommend sharpening the knives every 4 to 5 uses. Carefully insert knife fully into case. Never depress trigger when inserting knife into case. Using palm of hand, grasp white case body. **Black trigger should always face away from body.** Use fingertips and gently depress trigger to sharpen while withdrawing knife, following curve of knife’s cutting edge. **Knife blade should be faced away from body.** Release trigger to reinsert knife into case. Repeat sharpening procedure 2 to 4 times.

Technical / Safety / Cleaning Tips:

- **Always follow the illustrations for use on the Use and Care Cards.**
- Ceramic sharpening mechanism in storage case removes less metal from blade than other types of sharpening stones.
- Blades are **extremely** sharp and may cause injury if not used properly.
- Always store safely as recommended in Use and Care/Recipe Cards and keep out of children’s reach.
- When releasing/sharpening knife, black lever should be facing outward and away from body.
- Wipe case with damp cloth. Do not submerge case in water.

Replacement Parts:

104E Paring Knife Sharpening Case
104I Utility Knife Sharpening Case
104Q Chef’s Knife Sharpening Case

Exclusive

Made in Taiwan

| Generation II Cookware | | COOKWARE – GENERATION II |
|---------------------------------|---|--|
| 2400 Generation II Cookware Set | Petite Saucepan, 1½ qt/1½ L Small Covered Saucepan, 2 qt/ 2 L Casserole with Lid, 4 qt/ 4 L Large Skillet, 10"/25 cm Dutch Oven with Lid, 6 qt/ 6 L Steamer Insert | Pans: Two-year guarantee Lids: Lifetime guarantee Pans and Lids: Dishwasher-safe |

A good, quality cookware set is probably one of the most important investments a customer will make in stocking the kitchen. No matter how much or how little cooking someone does, they will probably use some type of saucepan or skillet at least every other day. So every guest at your Shows should be viewed as a potential cookware purchaser! This 10-piece cookware set is exclusive to The Pampered Chef® and cannot be purchased in stores.

FEATURES

Heavy-gauge aluminum construction

DuPont™ nonstick, interior coating

Porcelain enamel exterior

Clear view glass lids with stainless steel sealing rim

Pans and Lids are oven-safe to 350°F/180°C

Phenolic handles and knobs

BENEFITS

Aluminum is an excellent heat conductor so heat spreads evenly across the bottom of the pans. There are no "hot spots" where food can stick and burn. Aluminum is also light in weight and, therefore, easy to handle.

Nonstick surface is easy-to-clean since foods don't stick. Foods can be cooked in less liquid to promote the retention of vitamins and minerals.

Long-wearing, durable finish. Also makes clean up easier.

See-through tempered lid allows you to watch food without removing the lid. This keeps heat and steam inside the pan where it is needed. Can see "boil overs" before they happen.

Can begin cooking on the top of stove. Then transfer pan to oven to complete cooking, if desired.

Phenolic material is heat-resistant and stays cool to the touch. No potholders are needed, for stovetop cooking. NOTE: Always use Oven Mitt or Pad when removing Cookware from oven.

10-piece set, exclusive to The Pampered Chef

Includes all the basic pan sizes needed in a kitchen: Petite Saucepan 1½ qt/1½ L, Small Covered Saucepan 2 qt/2 L, Casserole with Lid 4 qt/4 L, Large Skillet 10 in/25 cm, Dutch Oven with Lid 6 qt/6 L, and Steamer Insert. Insert fits inside Small Covered Saucepan, Casserole with Lid and open-stock piece Medium Covered Saucepan.

USE AND CARE

Before using your cookware, remove packaging materials and labels. Wash the pans and lids in hot, soapy water using a soft sponge or dishcloth. Rinse thoroughly and dry. “Condition” the nonstick cooking surface with a small amount of cooking oil (wipe out excess oil) to ensure stick-free cooking. We recommend that you do not use aerosol nonstick cooking sprays as they have a tendency to burn and cause a sticky build-up on the surface of the cookware.

- After each use, let the pans and lids cool gradually on a heat-resistant surface. Do not immerse a hot pan in cold water or pour cold water into it. This can cause the pan to warp and hot grease to spatter.
- For best results, wash cooled pans and lids in hot, soapy water to remove grease or food particles from the interior and exterior surface of the cookware. *Do not use abrasive cleansers or scouring pads.* A sponge or soft dishcloth will clean the surface thoroughly and safely. Thorough washing prevents staining caused by a build-up of food or grease residues that can burn when reheated.
- To remove stubborn spots from the *interior* nonstick surface, use a non-abrasive pad. For best results, use only those products which clearly state “safe for cleaning nonstick surfaces.” A spotted white film, caused from hard water (minerals in water) or the starch in some foods, may form on the nonstick surface. This can be removed by rubbing the surface with a sponge that has been dipped in vinegar or lemon juice. Then wash, rinse, dry, and recondition the nonstick surface with cooking oil.
- To remove stubborn stains from the *exterior* porcelain enamel surface, rub the surface using a non-abrasive pad that has been dipped in a solution of equal parts of ammonia and water. Do not allow pans to soak in the solution. Wash, rinse, and dry before using.
- To keep the lids clear and shiny, periodically clean with a cloth dampened with vinegar or lemon juice.
- Periodically check that the handles and knobs are secure by re-tightening the screw should they loosen in use. Be careful not to over-tighten the handles and knobs.
- The Generation II Cookware may be washed in an automatic dishwasher without damage to the nonstick surface. Like most fine cookware, hand washing is preferable since the cumulative effect of strong agitation and dishwasher detergent can dull the exterior appearance. Follow your dishwasher manufacturer’s instructions carefully.

How To Cook With Your Generation II Cookware

- Our heavy-gauge aluminum Cookware is an excellent heat conductor. Choose a pan that closely matches the size of the cooking element. The bottom diameter of the pan should be the same size as the element or slightly larger (up to one inch). An undersized pan will waste energy, allow food to burn, and can result in skin burns due to excess heat. An oversized pan will trap heat, cause pan surfaces to discolor, and can shorten the life of the element. If cooking on a gas range, adjust the flame so that it does not extend up the sides of the pan.
- Use *low* to *medium* heat. Too much heat can damage the nonstick surface over time causing foods to stick. Use of moderate heat will prevent foods from spattering and help retain their natural juices. If higher temperatures are needed, preheat the pan for a few minutes over medium-high heat before adding food.
- Our superior nonstick coating allows you to cook meat and poultry with little or no additional fats or oils. And foods that have almost no fat, such as vegetables, can be cooked with just a small amount of oil, about 1 teaspoon is all you will need.
- We recommend that you do not use aerosol nonstick cooking sprays to grease the cookware. Vegetable oil sprays have a low smoke point and burn easily, causing a sticky buildup on the surface of the cookware. To avoid staining or spotting on cookware from foods or grease, wipe off spills, which occur during cooking.
- *Do not* use the cookware:
 - under an oven broiler or grill unit,
 - over a campfire
 - in a microwave oven.

How To Protect The Surface Of Your Generation II Cookware

- Use wooden, bamboo or heat-resistant nylon utensils when cooking with the Cookware. Avoid using sharp-edged metal kitchen utensils such as forks, knives, mashers, whisks, or electric beaters to prevent scratching.
- You may notice minor “scratching” of the nonstick surface even when using the proper utensils. This is referred to as “surface marring” and will affect only the appearance of the nonstick finish. It will not harm the nonstick property of the Cookware or food cooking in the pan.
- Store your cookware carefully to prevent scratching. If stacking cookware, place a soft cloth between pieces to prevent scratching of interior or exterior surfaces.

IMPORTANT SAFEGUARDS

- **Do not leave empty cookware or lid on a hot burner or allow boiling dry as overheating may damage the nonstick interior.**
- **Carefully remove lids by lifting away from you to avoid direct contact with rising steam.**
- **Fumes from overheated nonstick cookware can be hazardous to the sensitive respiratory systems of pet birds.**

- **Turn handles toward countertops to avoid extending over edge of stove or adjacent burners.**
- **Avoid sliding or dragging your cookware over the surface of your stovetop as scratches may result.**

DEMO TIPS

Try to carry at least one piece of the Generation II Cookware with you to every Show. Any of the saucepans are good items to bring along since these pieces show the lid.

Remember to mention that anyone who hosts a Pampered Chef ® Show may have the opportunity to purchase the Generation II Cookware Set at half-price.

EXCLUSIVE

Saucepans made in Thailand

Lids made in Thailand

Stainless Whisks

COOKING TOOLS

| | |
|---------------------------|-------------------------|
| 2475 Stainless Whisk | 10¼"/26 cm total length |
| 2477 Stainless Mini Whisk | 7½"/19 cm total length |

Three-year guarantee
Dishwasher-safe

Features & Benefits: The handles of our whisks are completely sealed on both ends to prevent moisture and food from becoming trapped. The handle design provides a comfortable grip to minimize hand fatigue. The tapered wire design provides control to mix lighter and heavier mixtures. These professional quality whisks are compliant with the National Sanitation Foundation requirements.

Effective selling phrases: “Our Stainless Whisk is perfect for mixing batters and whipping cream. Use the Mini-Whisk for smaller jobs like beating an egg or two.”

Cross-sell with: Batter Bowls, Prep Bowl Set, Stainless Mixing Bowl Set, Adjustable Measuring Spoons, Tool Turn-About

Booking/Recruiting tie-in: “The whisk is a symbol of success at The Pampered Chef®. I’ve earned (or I’m working to earn) the _____ whisk that you see on my necklace and it represents _____. I love what I do and would like to invite you to join my team.”

Demo Tips:

- Remove lumps from sugar and aerate flour by whisking in the bag or canister prior to measuring out.
- Suggest that guests fill the Stainless Whisk with candy kisses and tie with a bowl for a bridal shower or holiday gift (Your gift card might read, “Whisking you a Happy Holiday”).
- The Stainless Whisk handle can be engraved for a personalized gift.

Exclusive

Made in China

Meat Tenderizer

2705 Meat Tenderizer

Handle length 4⁷/₁₁ cm
Disc diameter 3³/₈ cm

COOKING TOOLS

Five- year guarantee
Dishwasher-safe (remove plastic ring)
See Use and Care instructions for details.

Features & Benefits: Meat Tenderizer has dual use; the toothed side of the disk is used to tenderize tough cuts of meat such as flank steak, and the flat side flattens meat (e.g. chicken, beef or veal) or crushes food (e.g. nuts, cereal, crackers). The two-piece design with handle and reversible disk is easy to store. This weighty chrome-plated zinc tool is dishwasher-safe. Plastic ring is not dishwasher-safe.

Effective selling phrases: “Having the right tool for the job makes meal preparation go smoothly and can help save money and time. Less expensive cuts of meat can still be tender when you have this tool to break down the connective fibers. Switch to the smooth side of the disk and flatten chicken breasts so they cook quickly and evenly. You’ll also use the smooth side when you need to crush cookies, crackers or cereal for crumbs.”

Cross-sell with: Barbecue Tools, Barbecue Tool Bag, Cook’s Library collection, *The Pampered Chef® Great Grilling Recipe Card Collection*, Bell Pepper & Herb Rub, Crushed Peppercorn & Garlic Rub, Citrus & Basil Rub, Cookware, Digital Thermometer, Steak Knife Set, Carving Set, Professional Grill Pan, Bamboo Tongs, Deep Dish Pie Plate, Tart/Quiche Pan with Fluting Tool, Springform Pan, Pocket Thermometer

Booking/Recruiting tie-in: “Isn’t this tool well designed? I love demonstrating tools that save both time and money, and make meal preparation easier. Perhaps you can see yourself doing what I do! You can work this business around other priorities in your life and choose your own schedule. You’ll earn extra income, great Pampered Chef® tools and wonderful trips. If you’re looking for a fantastic opportunity, I’d love to talk with you.”

Demo Tips:

- To change disk side, carefully hold disk on the outside edge in one hand and unscrew handle. Keep plastic ring snapped onto bottom of handle base. Turn disk to desired side, hold steady and attach handle to disk.
- Choose flat side of disk to flatten meats or crush cookies, crackers, garlic or nuts. Place meat between sheets of plastic wrap to prevent sticking.
- Choose toothed side of disk to break up tissue fibers and tenderize. Pound lightly to prevent over-tenderizing or creating holes in meat.
- Put a small boneless chicken breast or any small cut of meat in a bag. Seal it and use Meat Tenderizer to flatten. Clean up is a breeze. An additional benefit is that the flattened meat will look much bigger on the plate (a great dieter’s tip!)

Cook’s Tips:

- Place chicken breasts in zip-type plastic bag with 1 teaspoon/5 mL of water prior to using flat side of Meat Tenderizer. The water will keep the chicken from tearing and sticking to the bag. Flattened chicken breasts cook quickly and evenly.

Technical / Safety / Cleaning Tips:

- Toothed side of disk is sharp and may cause injury if not used properly. Keep out of children’s reach.
- Plastic ring is not dishwasher-safe and must be removed before placing unit in dishwasher.
- Handle can be screwed off for easier storing.
- When placing in dishwasher disk and handle should be separated. After dishwashing, disk and handle may be hot. Cool completely before handling.
- To remove water marks from dishwashing, apply small amount of lemon juice to a damp non-abrasive cloth or sponge and apply. Rinse and dry before storing.

Replacement Parts:

#270A Plastic Ring

Made in China

The Pampered Chef®
***All the Best From Our Kitchens to Yours* cookbook**

COOKBOOKS AND RECIPE CARDS

2214 The Pampered Chef® *All the Best From Our Kitchen to Yours* cookbook (English only) 8¼" x 8¼"/21 x 21 cm

Features & Benefits: Recipes exclusively developed and tested by The Pampered Chef® Test Kitchens. 128 pages – more than 70 recipes plus variations (English only); recipes are tried and true Kitchen Show® favorites, and each one is photographed in color for inspiration and ease of duplication. Includes a special section on our most popular recipe techniques – braids, rings and wreaths. Nutrition information and diabetic exchanges per serving listed for all recipes and an icon to identify low-fat recipes. Cookbook has a soft cover and is spiral bound so it lies flat for convenient use.

Effective selling phrases: “The title says it all! The recipes in this book are Kitchen Show® favorites and they’re some of our very best. If you don’t have any of our cookbooks yet, start with this one!”

Cross-sell with: Other Cook’s Library items, Stoneware pieces, Lift & Serve™, Stainless Serving Pieces, Adjustable Measuring Spoons and Scoop, Prep Bowl Set, Scraper Collection

Booking/Recruiting tie-in: “If you enjoy our tools and cookbooks, you’d probably love doing what I do. Watch me and see if you might want to be a Kitchen Consultant – you can get earn money for doing something you love to do.”

Demo Tips:

- Pass cookbook around so guests can see the pictures. Mark the pages of your favorite recipes.
- When demonstrating a wreath, braid or ring, be sure to reference the “how to” section of the cookbook.
- There are many recipes in this book that are highly demonstrable. Become familiar with these recipes at home, then offer your favorites as Show recipe choices!

Exclusive

Printed in USA

The Pampered Chef® Turkey Basics Recipe Card Collection COOKBOOKS & RECIPE CARDS
The Pampered Chef® Recetas de Pavo – (Turkey Cards/Spanish)

2844 The Pampered Chef® Turkey Basics Recipe Card Collection

2846 The Pampered Chef® Recetas de Pavo – (Turkey Basics/Spanish) One-year guarantee

Features & Benefits: The Test Kitchens developed a seven card set that includes directions and tips to purchase and prepare a turkey, carve it, prepare three side dishes and creatively use the leftover meat. The card for Basic Brined Turkey includes a recipe and tips to produce a juicier and tastier turkey by refrigerating it in a sugar/salt/water mixture for 12 to 18 hours. Five of the recipes are photographed in full color providing inspiration and ease of duplication. Preparation, cook, bake and stand times are highlighted as appropriate at the top of each card. Nutrients for each recipe are included. The card titles include the following:

Basic Brined Turkey/Turkey Brining Tips, Rosemary-Herb Roasted Turkey, Home-Style Pan Gravy/Turkey Tips, Carving Techniques, Savory Herbed Stuffing, Chorizo Cornbread Stuffing, Turkey Pasta Pie.

The 4 x 6 inch/10 x 15 cm cards come with a storage envelope or fit into our Recipe Collection Binder.

Effective selling phrases: “This set of cards will make preparing a turkey dinner stress free. All the information you need is right here -- from how much turkey to buy to how to use the leftovers. We include instructions on a technique called brining that will give you the most flavorful, juicy bird you’ve ever tasted. Find out how to carve your turkey, make excellent pan gravy and choose from two recipes for stuffing.”

Cross-sell with: Roasting Pan with Rack, Pastry Brush, Pocket Thermometer, Digital Thermometer, Meat Lifters, Reversible Bamboo Carving Board, Carving Set, Deep Dish Baker, Oval Baker, Rectangular Baker, Stoneware Bar Pan, Stainless Mixing Bowl Set, Family Skillet, Oven Mitt, Silicone Oven Mitt, Easy Read Measuring Cups, Nylon Spiral Whisk, Pantry Rosemary Herb Seasoning Mix

Booking/Recruiting tie-in: “If you’d like to get these recipe cards and many of the products to make these terrific holiday dishes for free, consider hosting a Show. I’ll show you and your friends how to prepare another tasty dish and you’ll reap the rewards of our generous host program.”

Demo Tips:

- Pass the cards for guests to see the beautiful photographs and read the cards.
- Show how the cards fit conveniently in the Recipe Collection Binder.
- Ask one or two guests to share a holiday dinner “horror story.” Remind them to think of newlyweds and upcoming showers where the Turkey Basics set will be a welcome gift.
- Tell your Show guests that the cards are also available in Spanish.

Cook’s Tips:

Exclusive

Printed in USA

Chillzanne® Collection

| | |
|-----------------------------------|---|
| 2781 Chillzanne® Rectangle Server | 4" x 9 ¾" x 15"/10 x 25 x 38 cm |
| 2782 Chillzanne® Ice Bucket | 5 ¾" x 7 ⅝" x 12 ¾"/14.6 x 18.7 x 32.4 cm |
| 2785 Chillzanne® Bowl | 12 cups/3 L |
| 2788 Chillzanne® Mini-Bowl | 2 ½ cup/625 mL |

CHILLZANNE®

Dishwasher-safe
Hand-wash only
Dishwasher-safe
Dishwasher-safe
Three-year guarantee

Features & Benefits:

Chillzanne® products have a unique gel built right in. Bowls and inserts can be placed in the freezer so that food served in them stays chilled for hours.

- Bowls come with lids.
- Rectangle Server has a reversible 9 x 13-inch/23 x 33 cm tray that fits flat in a side-by-side freezer. One side of the tray is flat; the other side holds 24 deviled egg halves. A removable divider with 2-cup/500 mL center well holds dips. Two removable sections allow for up to six compartments. Clear lid and handles make it easy to transport food.
- Ice Bucket accommodates 2-quart/2 L bottled beverages, ice or round half gallons of ice cream. Inserts are adjustable and removable. Ice tongs conveniently hang on side and the handle is designed for comfort.

Effective selling phrases: Collection is pronounced “Chills-on”

- The Chillzanne® Collection provides an easy, safe, attractive way to keep food chilled for hours at barbecues, picnics, and parties or for lunches on-the-go.
- Never worry about serving warm vegetables, dip or salads again!
- Finally, an efficient and beautiful way to transport and serve deviled eggs.
- Make vegetable trays look professional! This is a must even for those who don't cook, but have to bring a dish to gatherings.

Cross-sell with:

Ice Bucket -- Wine Bottle Opener, Easy Opener, Ice Cream Dipper, Quick-Stir® Pitchers

Bowl, Mini-Bowl and Rectangle Server -- Cutting Edge Tools, Seasoning Sets and Mixes, Large Serving Tongs, *Super Salads Recipe Card Collection*, *Casual Cooking* cookbook, 4-Piece Colander & Bowl Set, Ultimate Slice & Grate, Insulated Tote

Booking/Recruiting tie-in:

“At \$30, the **Rectangle Server**, is a great value, but imagine getting it for FREE just for hosting your own Show! Think how easy entertaining will be with this versatile server, and think how much fun it will be to share our products and recipes with your friends and family at a Kitchen Show®.”

“One thing I love about the **Rectangle Server** is its versatility. With the reversible insert and changeable dividers, it can accommodate many types of food. I also love the versatility of my Pampered Chef® business. As life circumstances change, my business is flexible and can accommodate that change. If flexibility sounds appealing, I'd love to talk with you about becoming a Kitchen Consultant.”

Demo Tips:

- Freeze **Mini-Bowl** and take to Show. When Show begins, place an ice cube in the bowl in front of guests. Allow bowl to sit through demo, open bowl and show the ice cube.
- Be creative; serve salads in Chillzanne® bowls lined with lettuce leaves.
- Suggest that host use the **Ice Bucket** for beverage bottles, ice and/or ice cream to make float drinks.
- When used as an **Ice Bucket**, inserts are not necessary; when possible keep lid closed to keep items cold longer.

Trouble-Shooting Tips:

- For best results, food should be chilled before placing in Chillzanne® pieces.
- Peel citrus fruit before placing in bowl or on rectangle insert as the rind may cause pitting or discoloration.

Cook's Tips:

- Place bowls and insert pieces in freezer for at least 4 hours prior to use. They can be stored in the freezer so they are ready to use at any time.
- Use bowl to help quick set gelatin.
- Use the chilled insert of the Rectangle Server to create chocolate decorations for desserts.

Technical / Safety / Cleaning Tips:

- Avoid direct contact of seasonings and foods such as red bell pepper, paprika, and ground mustard, which may stain plastic material. If staining does occur, wash bowl or insert with a light solution of bleach and water (1 teaspoon/5 mL bleach to 1cup/250 mL water) or use a non-abrasive cleanser with bleach.
- Do not place any of the pieces in the microwave oven.

Replacement Parts:

278C Platter Dome Lid (Frosted) for discontinued Chillzanne® Platter which was sold through 2/29/04

278D Bowl Lid

278F Mini-Bowl Lid

278G Rectangle Divider Section Inserts (set of 2)

Exclusive

Made in USA

| | | |
|---------------------|-----------------|--|
| Pastry Brush | | BAKING TOOLS |
| 1623 Pastry Brush | 8"/20 cm handle | One-year guarantee Hand-wash only See Use and Care instructions for details. |

The Pastry Brush with hook is perfect for brushing glazes, sauces or melted butter on meats, poultry or bread.

FEATURES

Genuine bleached boar bristles

Two-inch-wide/5 cm brush area

Bristles are embedded directly into handle

8"-long/20.3 cm-long composition handle

Hook

Made in USA

USE AND CARE

Wash by hand in warm, soapy water. To prevent staining, soak brush in 1 teaspoon of bleach to 1 quart of water/5 mL to 1 L. Heat resistant up to 350°F/180°C. Must not contact direct flame.

NOTE: Washing in a dishwasher may cause bristles to come out.

DEMO TIPS

The Pastry Brush ties in easily with the preparation of pies at a Show. After you have prepared the pie, brush it lightly with melted butter or margarine. Use the Pastry Brush in any pie recipe that calls for brushing with butter or beaten egg.

BENEFITS

Natural fibers won't melt when placed on hot foods as most inexpensive plastic bristles will.

Wide brush covers more area at once for greater efficiency.

Food particles and moisture cannot penetrate into the handle. Less expensive brushes have a hollow area below the bristles where food can collect and bacteria can grow.

Longer handle makes it easy to reach into an oven to baste foods while they cook. Longer length is also great for outdoor barbecuing.

The hook allows you to hang the brush on the edge of a saucepan or bowl in order to keep the sauce from dripping on the counter. Can also be used to prop the Brush up from the counter, keeping bristles from touching surfaces.

Pastry Blender

1680 Pastry Blender

4" x 4½"/10 cm x 11.5 cm overall size

BAKING TOOLSThree-year guarantee
Dishwasher-safe

Make perfect pie crust dough every time using the Pastry Blender. The Pastry Blender evenly distributes the shortening pieces with the flour to give the baked crust a tender and flaky texture.

FEATURES

U-shaped blades

Stainless steel construction

Comfortable and sturdy handle grip

BENEFITS

Quickly blends shortening into flour mixtures.

Resists rusting.

Fits into palm of hand for perfect leverage and control.

USE AND CARE

Grasp Pastry Blender in palm of hand. Using an up and down motion, blend shortening into flour until the shortening pieces are pea-sized. Also handy for chopping cooked eggs for egg salad, flaking tuna or mashing avocados for guacamole.

Wash in an automatic dishwasher or by hand in warm, soapy water. Suggest cleaning between blades first with Nylon Pan Scraper.

DEMO TIPS

Use for mixing crumb toppings for apple crisp or other desserts. Cross-sells with many Baking Basics items such as the Baker's Roller. Also a great add-on item to the Batter Bowls.

Made in Taiwan

4-Piece Colander & Bowl Set

BOWLS

2795 4-Piece Colander & Bowl Set

See below for capacities.

One-year guarantee

Dishwasher safe

See Use and Care instructions for details.

Our 4-Piece Colander & Bowl set is ideal for rinsing, draining, mixing and serving. In addition, all four pieces nest together for convenient storage.

FEATURES

4 nesting pieces:

Large Colander (5 $\frac{3}{4}$ -quart/5.75 mL)

Large Bowl (4-quart/4 mL)

Small Colander (1-quart/1 mL)

Small Bowl (1 $\frac{3}{4}$ -quart/1.75 mL)

Durable, plastic material

Deep bowls with high sides

Decorative bowl appearance

Use Bowl and Colander together in combination to create a “shaker”

Rubberized nonskid ring on bottom

Textured underside of rims

BENEFITS

Appropriate size for every task.

Pieces nest from largest to smallest to conserve cabinet space. Large Colander can hold up to 2 pounds/1 kg of cooked pasta. The Small Colander is perfect for rinsing berries and draining canned fruits. Drain over Bowl to conserve fruit juice.

Heat-safe up to 212°F/100°C.

Allows for mixing both wet and dry ingredients without splattering.

Mix and serve in one bowl due to its functional, yet decorative appearance.

Versatile procedure can be used for cooked pasta, fruits, and vegetables. Invert to shake excess water off food.

Ensures secure footing during mixing.

Allows for secure grasping during usage.

USE AND CARE

Wash in an automatic dishwasher positioned away from heating element or by hand in warm, soapy water. To prevent colander holes from clogging, rinse immediately and use a kitchen brush for easy cleanup.

NOTE: Do not use with an electric mixer. Do not use in a microwave, oven or in a convection oven. The Colander & Bowl Set is not freezer safe.

DEMO TIPS

- Prepare a tossed green salad by placing salad greens inside large colander and run under water to rinse. Shake colander over sink to remove excess water from lettuce. Invert Large Bowl over Large Colander and flip colander over bowl; salad greens will now be in the bowl ready to toss and serve.
- Prepare one of the salad dressings listed on the Measure, Mix, and Pour™ to cross sell with this product. Refer to our many cookbooks for recipes that use pasta, salad greens, fruits and vegetables that need rinsing.
- Cross-sell with *Super Salads* Recipe Card Collection, Stainless Mixing Bowl Set, Prep Bowl Set.

EXCLUSIVE

Made in USA

Kitchen Spritzer

2506 Kitchen Spritzer

COOKING TOOLS

One-year guarantee
Hand-wash only
See Use and Care instructions for details.

Fill the Kitchen Spritzer with your favorite oil to lightly grease pans or mist foods without the use of aerosol or chemical propellants.

FEATURES

Non-aerosol pump

Controls added fats

Fill lines

4 ounce /125 mL volume

Refillable

Multiple uses

BENEFITS

Safe for the environment. Self-pressurizes through the specially designed cap that you pump. Replaces aerosol nonstick cooking sprays.

Less oil is used by lightly misting a frying pan with the Kitchen Spritzer instead of pouring oil in the pan. Can also be used to mist foods before baking rather than coating them with oil.

Arrow indicates where to fill with oil.

Easy-to-hold bottle size.

Saves money; you will not be paying for propellant and wasted steel cans. Environmentally safe alternative to aerosol cans.

Can also be filled with water, hair spray, cleaning product, or any other liquid you wish to spray.

USE AND CARE

Fill the Kitchen Spritzer with any clear cooking oil up to the "Fill Line" denoted by arrow. Do not use any oils containing pieces of food (i.e: garlic or herbs) or melted butter or margarine, as they will clog the spraying mechanism. NOTE: Do not place fresh garlic cloves in Spritzer to make garlic-flavored oil because Clostridium Botulinum (a harmful spore-forming bacteria) will grow and can cause illness. Flavored oils are fine to use as long as there are no small food particles in them. Pump the cap until firm. Remove cap and spray the desired surface. **Do not spray on a heated surface, stove, near an open flame, or on any area where temperature is above 110°F/50°C.** Contents of the Kitchen Spritzer are under pressure. Remove fill cap slowly to allow pressure to release.

Wash by hand in warm, soapy water. If customers plan on using the Kitchen Spritzer with non-food items, such as hair spray, we strongly recommend purchasing a separate Kitchen Spritzer for those items.

Release pressure from Spritzer before storing in a cool, dry location. **Replacement spray mechanism is included.**

DEMO TIPS

The Kitchen Spritzer ties in with many Pampered Chef ® products. The Deluxe Mini-Muffin Pan, Springform Pan Set and Scalloped Bread Tube all need to be lightly greased before placing food in them. Control the amount of oil used for stir-frying by lightly misting the Stir-Fry Skillet before heating. Lightly spray bread slices with olive oil and bake on the flat Baking Stone for a tasty appetizer base. Spray pizza crusts with flavored oils before baking for added flavor. When it is hot outside, suggest that customers fill a clean Kitchen Spritzer with water and lightly mist themselves to keep cool.

EXCLUSIVE

Made in Canada

| | | |
|--------------------------|-------------|---------------------------------------|
| Micro-Cookers | | MICROWAVE COOKWARE |
| 2776 Small Micro-Cooker® | 1-quart/1 L | One-year guarantee Dishwasher-safe |
| 2778 Large Micro-Cooker® | 2-quart/2 L | |

Unique cookers are ideal for all types of microwave cooking.

FEATURES

Small size – 4 cup/1 L capacity

Large size – 8 cup/2 L capacity

High heat polypropylene plastic

Dual spouts

Convenient handle(s)

Snap-on lid

Measurement markings

BENEFITS

Great for heating and reheating smaller portions of food. Perfect for soup.

Larger size accommodates “family sized” condensed soups, or bags of frozen vegetables.

Microwave-safe. Do not use in oven.

Pouring spouts on both sides make the large pan perfect for either left- or right-handed individuals.

Allow you to lift pans easily.

The lid snaps securely onto the pan and yet is easy to remove. The lid also includes two different sizes of strainer openings for pouring off large or small amounts of water.

Inside of the pans include measurement markings.

USE AND CARE

Use to heat soup and vegetables, melt butter, and reheat foods. When melting butter, do not allow the butter to bubble or boil. Remove the pan while a small lump of butter still remains. The residual heat will finish the melting. Snap the lid onto the Micro-Cooker® to prevent splattering. When cooking foods high in fat or sugar, stir the contents of the Micro-Cooker® frequently to prevent overheating. These types of foods can discolor the interior surface of the Micro-Cooker® if overheated. Micro-Cooker® can be used to melt chocolate, almond bark or candy melts; do not cover with lid or steam buildup can cause chocolate to seize. Not to be used for popping popcorn.

To Open Large Cooker:

1. Grasp handles with both hands, placing thumbs on arrows. Slowly slide to either left or right. **Caution: Slide lid slowly to release excess steam.**
2. Lift lid away from you slowly, allowing excess steam to escape.

To Open Small Cooker:

1. Slide pan handle to left or right of lid handle. **Caution: Slide handle slowly to release excess steam.**
2. Lift lid away from you slowly using handle, allowing steam to escape.

To Close:

1. Align lid so spouts on lid are slightly to the left or right of the spouts on the Micro-Cooker® base.
2. Slide lid into position with lid spouts covering spout openings on the Micro-Cooker® base.

Wash in an automatic dishwasher positioned away from the heating element or by hand in warm, soapy water.

DEMO TIPS

You will probably find that at Kitchen Shows you use the Small Micro-Cooker® more often (for melting butter, chocolate, etc.) than the large version. Remember to always show the Large Micro-Cooker®, because most home cooks are sure to have a need for both sizes. Point out how the Large Micro-Cooker® can be used for cooking large bags of frozen vegetables for family mealtimes. Cross-sell with the Rice Cooker Plus.

EXCLUSIVE

Made in USA

Rice Cooker Plus

2779 Rice Cooker Plus

3-quart/2.85 L capacity

MICROWAVE COOKWARE

Two-year guarantee

Dishwasher-safe

See Use and Care instructions for details.

Features & Benefits: Twelve-cup cooker has unique double-lid design to prevent boil over in the microwave. Makes up to nine cups of cooked rice.

Cross-sell with: Clock/Timer, Cookware – especially Stir Fry Skillet, Nylon Tool Set, Micro-Cookers, Hot Pad/Trivet, Measure-All Cup®, Easy Read Measuring Cups, Adjustable Measuring Spoons, Adjustable Scoop, Prep Bowl Set, Bamboo Tongs

Booking/Recruiting tie-in: “Stir-fry meals offer quick solutions for the ‘What’s for dinner?’ dilemma. We have a number of wonderful stir-fry recipes in our cookbooks, and I’d love to teach you and your friends some simple techniques at the next Show. Be thinking about a date that works for you.”

Demo Tips:

- To cook rice, refer to package microwave directions. If package microwave directions are unavailable, a general guideline for four servings of white rice is 2 cups water to 1 cup rice. Fill cooker with water and rice. Cook on HIGH (100% power) 5 minutes; reduce to MEDIUM (50% power) 15 minutes or until water is absorbed.
- Microwave oven wattages vary; adjust times and power levels as needed, beginning with shorter cooking times.
- May also be used to cook vegetables, soups and stews or re-heat leftovers.

Cook's Tips:

- For enhanced flavor, replace water with chicken, beef or vegetable broth when preparing rice in the Rice Cooker Plus.

Technical / Safety / Cleaning Tips:

- Do not fill liquid for rice over top fill line.
- Do not use to heat high sugar content foods, oils and fats such as butter or chocolate.
- Remove from microwave with heat-resistant oven mitt or pad. Release locks from tabs. Caution: Steam will build during cooking. Using a heat-resistant oven mitt or pad, lift lid toward you, allowing remaining steam to escape away from you. Insert a utensil in center hole, lift clear inner lid toward you.
- Cooker will remain hot after use; allow cooling before washing.
- Inner ring may come off during washing. To replace, align ring with outer groove on underside of lid. Gently press into groove.
- Cooker is microwave, dishwasher and freezer-safe.
- When rice cooker is first opened, clear inner lid may appear to be attached to the black lid. After using, it will likely not be attached; this is normal and will not affect results. Refer to use and care for more information.
- The color will not show stains from tomato-based foods and seasonings.

Replacement Parts:

#277C Inner Ring

#277E Clear Inner Ring

Exclusive

Made in Hong Kong

Stainless Serving Pieces

| | |
|------------------------------|------------------------------|
| 2990 Stainless Serving Fork | 11"/28 cm long |
| 2991 Stainless Serving Spoon | 12"/30 cm long |
| 2992 Stainless Cheese Plane | 9¼"/23.5 cm long |
| 2993 Stainless Cheese Knife | 9⅞"/24 cm long |
| 9565 Cheese Bistro Set | Set contains #2992 and #2993 |
| 2905 Stainless Serving Picks | 3½"/8 cm high |

SERVING AND ENTERTAINING

Three-year guarantee
Dishwasher-safe except Cheese
Knife (#2993)
See Use & Care instructions for details.

Features & Benefits:

Fork & Spoon – Sturdy brushed stainless steel utensils go with casual and formal food presentation. Pieces have a soft-grip underneath the handle that keeps them from slipping into a serving dish and provides a secure hold when serving food. Made of brushed 18/8 stainless steel so they resist rusting.

Cheese Plane – Features a planing blade and two prongs for lifting cheeses; comes with a protective cover.

Cheese Knife – Has open holes on blade to help release slices of soft cheese; comes with a protective cover.

Cheese Bistro Set – The Cheese Plane and Cheese Knife are packaged as a set with a \$2.00 discount.

Serving Picks – Four fork-shaped picks serve cheese, meat, fruits and layered appetizers.

Effective selling phrases:

- “Whether you have prepared a delicious recipe from scratch or are serving take-out food, presentation is everything. We have tools to help you make quick garnishes, serving plates and bowls to showcase your food, and attractive, well-designed serving accessories, including this brushed Stainless Fork and Spoon.”
- “Serve blocks of cheese with style! The Cheese Bistro Set goes with every tabletop, from casual to classy. Team it up with our Serving Picks for a coordinated look and fun, easy cheese service.”

Cross-sell with: Simple Additions® Large Bowl and Large Square Platter, Woven Selections™, New Traditions™ Stoneware, Crinkle Cutter, Wine Bottle Opener, Pantry Seasoning Mixes, Cherry & Olive Pitter, Apple Wedger, Chillzanne® Ice Bucket, Stainless Mixing Bowl Set, Petite Squares, Reversible Bamboo Carving Board

Demo Tips:

- Although the Stainless Fork and Spoon are sold separately, present them as a “set” and suggest that customers purchase multiples to have matching serving utensils for buffets and dinner tables.
- Sell the Cheese Bistro Set and Serving Picks in multiples by asking guests to think of upcoming holiday, housewarming, shower and birthday gifts that they will need to purchase.

Booking/Recruiting tie-in: “You don’t have to be a gourmet cook to enjoy Pampered Chef® products. In fact, many of our customers say they don’t have much time to cook, but still love to entertain. They serve elegant take-out or gourmet deli foods and know that presentation is everything. If you’ve got your eye on our wonderful brushed stainless serving pieces, Simple Additions®, and Woven Selections™, let’s invite your friends over for a Kitchen Show®.”

Cook’s Tips:

- The Stainless Cheese Plane works best with firm or semi-firm cheeses such as cheddar, fontina, Gouda, Gruyère, provolone and Swiss.
- Remove any hard rind or wax from cheese before slicing.
- Thinly sliced cheese melts more quickly when added to sauces or omelets.
- Cheese tastes best when served at room temperature. Remove cheese from the refrigerator 30 minutes to 1 hour before serving. Keep cheese covered until ready to serve to prevent the surface from drying out.
- If cheese will be served as an appetizer, allow approximately 2 ounces of cheese per person. If cheese is the main event, count on 3-6 ounces per person.
- It is best to store cheese in its original packaging or tightly wrapped in the refrigerator.

Technical / Safety / Cleaning Tips: All Stainless Serving Pieces are dishwasher-safe except the Stainless Cheese Knife that should be hand-washed only.

Exclusive

Made in China

Pocket Thermometer

TIME & TEMPERATURE

2241 Pocket Thermometer

One-year guarantee

Dishwasher-safe

See Use and Care instructions for details.

Features & Benefits: A quick-read thermometer that checks the temperature of meats, leftovers or hot liquids. One side of thermometer head is flat to prevent it from rolling out of reach. Sheath has printed temperature guide in Spanish and English for handy reference and a pocket clip for easy access.

Effective selling phrases: You might say, “I’m sure you’ve noticed a food safety trend in public foodservice over the past few years. Food safety is important at home, too. Our Pocket Thermometer will help make sure food is cooked or chilled to the proper temperature and will help prevent overcooking meats, too. It has a temperature guide right on the sheath to help you cook your food to perfection.”

Cross-sell with: Digital Thermometer, Cookware, The Pampered Chef® *Turkey Basics* Recipe Card Collection, Carving Set, Grill Tools

Booking/Recruiting tie-in: “I can show you how you can receive both the Pocket and Digital Thermometers for free when you invite some friends over to enjoy a Kitchen Show®. Our host program is so generous! You won’t believe how many free items you’ll be able to earn and there’s so much more.”

Demo Tips:

- Wear the Pocket Thermometer clipped to your apron bib or pocket and use it on any cold or hot food from your ingredient list.
- Ask if there are any “scratch” bread bakers in the audience, since there is a scalded milk indication on the temperature guide.
- Remind guests that this tool is perfect when heating frozen convenience foods to be sure they are at the desired serving temperature.

Trouble-Shooting Tips:

- Although the Pocket Thermometer can be used to check temperatures up to 270°F, do not use it for candy, since the temperatures are too high.
- This thermometer is a “quick-read” thermometer and is not meant to be left in foods in the oven.

Technical / Safety / Cleaning Tips:

- Is not oven-safe and should not be left in foods while in oven or on grill.
- Keep out of children’s reach.
- Insert thermometer into thickest portion of food up to “dimple” on stem; avoid touching bones in pieces of meat.
- To hold thermometer in hot liquids, slide thermometer stem through top loop on sheath clip. Hold sheath and immerse stem into liquid, up to “dimple.”
- An accurate temperature reading is made when hand stops moving.
- After temperature has been taken, remove thermometer from food; continue cooking if necessary. Wash stem prior to reinserting in food.
- This thermometer was calibrated at the factory. If necessary, the thermometer is easy to re-calibrate by inserting thermometer notch into top of sheath and turning. To check/re-calibrate, prepare a slush of ice and water. Insert thermometer and sheath into slush for 5 minutes, thermometer should read 32°F. If it does not, hold dial with fingers and using other hand gently twist holding clip until hand points to 32°F.

Replacement Parts:

#224C Storage Sheath (U.S.)

Exclusive

Made in China

The Pampered Chef® Indulgent Cake Kits

Available Oct. 1, 2005
PANTRY

9875 Lemon
9876 Chocolate

28.4 ounces/807 grams
NOTE: Filled by weight, not volume.
Settling may occur during shipping.

Features & Benefits:

Lemon: The kit contains a packet of cake mix and a packet of glaze mix and yields a single-layer 9-inch cake. Butter, eggs, and cream cheese are added to the cake mix. The portion size is 1/15 of the cake.

Chocolate: The kit contains a packet of cake mix and a chocolate glaze mix and yields a single-layer 9-inch cake. Eggs and butter are added to the cake mix. The portion size is 1/15 of the cake.

Package instructions are in English and Spanish.

Effective selling phrases: “Gourmet just got easier! Our new gourmet cake mixes make rich, dense, extra-moist cakes. They’re rich, high-quality alternatives to your average grocery store cake mix. And they’re easy to make – simply add a few ingredients and bake!”

“Pair one of our mixes with a Scraper or Mini-Serving Spatula for a tasty holiday or house-warming gift. What better way to warm a new home than to fill it with the delicious and familiar aroma of chocolate cake?”

“Our Product Team and Test Kitchens worked to create a cake comparable to restaurant and bakery desserts and fit for your special occasions and celebrations throughout the year. Gourmet cake mixes can sell for more than \$20, making ours an affordable indulgence for you or to give as a gift.”

Cross-sell with: Stainless Whisks, Stainless Mixing Bowl Set, Batter Bowls, Adjustable Measuring Spoons, Scraper collection, Nonstick Cake Pan, Deluxe-Mini Muffin Pan, Stoneware Mini Fluted Pan, Medium Bar Pan, Springform Pan, Stoneware Deep Dish Baker, Cake Tester, Stackable Cooling Rack, Lemon Zester/Scorer, Egg Slicer Plus®, Vegetable Peeler, Clock/Timer, Silicone Oven Mitt, Slice ‘N Serve®, Dessert Plates, Simple Additions® collection, Pantry products

Booking/Recruiting tie-in: “Would you like to ‘celebrate’ being your own boss? My Pampered Chef® business allows me flexibility, fun, excellent income, awards, and trips. If any of that sounds appealing to you, I’d be happy to share more information.”

Demo Tips:

- Bake 48 mini-cupcakes in the **Deluxe Mini Muffin Pan** to create samples for your Kitchen Show® guests. Prepare the pan and batter as directed. Fill each cup with batter using the Small Scoop. Bake at 325°F for 13-15 minutes, or until the Cake Tester inserted in the center comes out almost clean. Cool 5 minutes; remove from pan to cool completely. Repeat with remaining batter. Prepare glaze as directed using 1 additional tablespoon of water. Dip tops of cupcakes into glaze, allow to set. Glazed mini-cupcakes can be frozen up to one month.
- Bake 6 mini-fluted cakes in the **Stoneware Mini Fluted Pan**. Prepare pan and batter as directed. Fill each well with about ½ cup batter. Bake at 325°F 30-35 minutes. Remove from pan; cool completely.
- Bake 24 squares in the **Stoneware Medium Bar Pan**. Prepare pan and batter as directed. Bake at 325°F 25-30 minutes. Cool completely in pan. Prepare and glaze as directed. Cut into squares.
- Add a simple yet special garnish to a finished cake.
 - **Chocolate Cake:** Create a strawberry fan by opening the Egg Slicer Plus® and placing a strawberry stem end down. Slice most of the way through it with the wires. Remove the strawberry from the wires and gently fan out the slices.
 - **Lemon Cake:** Cut a lemon into slices to make lemon twists. Make one cut to the center of each lemon slice. Gently twist ends in opposite directions.

- Present the glazed cake on a Simple Additions® Medium Square. Showcase a slice on a Small Square or one of the Dessert Plates.
- When you display gift set ideas for the holidays, include the cake mixes. For example, team up a cake mix with products such as the Nonstick Cake Pan, Classic Batter Bowl and Simple Additions® Striped Small Squares.

Cook's Tips:

- For an extra moist cake, invert cake in pan and allow to cool with pan over cake.
- Unglazed cakes can be frozen up to 1 month. Defrost unwrapped cake at room temperature for 2-1/2 hours. Glaze as directed.
- To take an unglazed, baked cake to a Show, place cooled cake in cake pan and cover with foil or plastic wrap.
- Grate fresh lemon using the Microplane® Adjustable Grater. Mix it into the lemon glaze for extra flavor. Be sure to have the lemon grated before making the glaze. Add it right after mixing and then glaze quickly before it sets.

Ingredients:

Lemon Cake – Dry Mix (Sugar, Flour [Unbleached Wheat Flour Enriched (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Malted Barley Flour], Citric Acid, Natural Lemon Powder [Gum Arabic, Natural Flavors including Citrus Oils, and Mixed Tocopherols], Sodium Bicarbonate), Lemon Glaze (Powdered Sugar, Natural Lemon Powder [Gum Arabic, Natural Flavors including Citrus Oils, and Mixed Tocopherols], Citric Acid).

Chocolate Cake – Dry Mix (Sugar, Flour [Unbleached Wheat Flour Enriched (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Malted Barley Flour], Cocoa Processed with Alkali, Salt, Vanilin, Baking Powder [Sodium Acid Pyrophosphate, Bicarbonate Soda, Cornstarch, and Monocalcium Phosphate]), Glaze (Powered Sugar, Cocoa Processed with Alkali, Maltodextrin, Soy Lecithin).

Technical / Safety / Cleaning Tips:

- One year shelf life
- Not certified Kosher

Exclusive

Made in USA

Dessert Plates

Available Oct. 1, 2005
SIMPLE ADDITIONS®

1996 Dessert Plates (Set of 4)

8-inch diameter/20 cm

One-year guarantee
Dishwasher-safe

Features & Benefits: This set of four 8-inch plates is perfect to serve appetizers and desserts. The white ceramic plates are trimmed with a festive gold star and swirl design and coordinate beautifully with Simple Additions®. These durable plates can be placed in the oven up to 250°F, the freezer and the dishwasher so they are versatile and easy to use.

Effective selling phrases: “Think of all the expensive paper plates you’ve purchased over the years for appetizer and dessert service. You’ll find yourself using these plates over and over again. They are festive and versatile and so easy to clean in the dishwasher.”

Cross-sell with: Simple Additions® collection, Cheese Bistro Set, Stainless Serving Picks, Celebrate Plate, Carafe, The Pampered Chef® Indulgent Cake Kits, Carafe, Pantry Items, The Pampered Chef® *Celebrate* cookbook, Gift Box Pack, Gift Certificates

Booking/Recruiting tie-in: After sharing that the plates come in a beautiful gift box, share the “gift” of our business opportunity. Tell how your Pampered Chef® business has made a difference in your life and the lives of others. Put our recruiting video, opportunity brochure and a bag of microwave popcorn in a Gift Box and send it home with anyone who would like to find out more.

Demo Tips:

- Serve several Show guests on the Dessert Plates.
- Remember to sell these in multiple sets and encourage guests to book a Show to get a service for 8 or 12 for upcoming occasions.

Technical / Safety / Cleaning Tips:

- Not microwave-safe.
- Oven-safe up to 250°F/121°C preheated oven for up to 10 minutes.
- Subtle color, texture and size variations may occur with each plate.
- If gray marks from use of utensils appear on the surface, use a cleanser with bleach and non-abrasive pad to clean.
- Ceramic plate may become hot in oven. Always use a heat-resistant oven mitt or pad when handling hot plate or placing on surfaces.
- Do not use under broiler or on direct heat source.
- Do not use chipped or damaged pieces.

Exclusive

Made in China

Carafe

ENTERTAINING -- APPETIZERS TO DESSERTS

2291 Carafe

42 oz/1.25 L capacity

Three-year guarantee
Hand-wash (do not submerge)

Features & Benefits: The Carafe has a chrome plated exterior and a double-wall glass vacuum insulated liner to keep beverages hot or cold for hours. It holds 7 – 6 oz./175 mL cups. The dripless spout keeps tablecloths and buffet tables spot-free and creates a smooth pour. A built-in beverage indicator dial has icons to specify contents; the solid silver area indicates regular coffee, the orange mug specifies decaf coffee and the blue droplet represents water. The indicator dial does not spin in a full circle -- it goes to one side or the other so it is less likely to move off the desired position.

Effective selling phrases: *“This Carafe is must-have for everyday and for entertaining. It keeps beverages hot or cold for hours.”*

Booking/Recruiting tie-in: You might say, *“Would you like to receive this Carafe for free? Let’s book a Cooking Show and I’ll help you earn it with our generous host plan.”*

Cross-sell with: Good Company® Coffees and Tea, Coffee & More Cups

Demo Tips:

- Use the Carafe to serve a beverage at your Shows. (You might want to prepare the Carafe’s Use and Care recipe, *Vanilla Latte*.)
- Explain the features and benefits of the Carafe, and then allow guests to serve themselves.

Cook’s Tips:

For best heat retention, rinse the Carafe with hot water prior to filling with hot beverages. Likewise, rinse with cold water prior to filling with cold beverages.

Technical / Safety / Cleaning tips:

- To fill Carafe:
 1. To open the lid, turn counterclockwise; to close, turn clockwise.
 2. Fill open carafe with desired beverage, replace and close lid
- Keep the exterior shiny by wiping with a soft cloth or microfiber towel dipped in white vinegar.
- To remove residual coffee odor from the Carafe, rinse the inside with a solution of 1 cup water, 1 cup distilled white vinegar and 1 tablespoon salt. Pour out the mixture and rinse thoroughly with water.
- The dripless collar is a secondary piece to provide dripless pouring and ease of cleanup.
- Note that the chrome-plated material is delicate and may scratch.

IMPORTANT SAFEGUARDS

- **Avoid wide temperature fluctuations to glass liner as breakage may occur.**
- **Ice cubes or other solid objects may damage the glass liner. Add ice cubes after partially filling with beverage.**
- **Allow boiling liquids to cool for 5 minutes before sealing carafe.**
- **Carafe is designed for tabletop use only; do not place on a direct heat source. Do not place in microwave oven.**
- **Always check the seal between the glass liner and the exterior by turning the bottom portion of the Carafe counterclockwise to tighten.**
- **Do not submerge in water.**

Replacement Part:

229G Liner with Collar

Exclusive

Made in China

Cheese Bistro Set

ENTERTAINING -- APPETIZERS TO DESSERTS

9565 Cheese Bistro Set includes:
Stainless Cheese Plane 9¼"/23.5 cm long
Stainless Cheese Knife 9⅞"/24 cm long

Dishwasher-safe except Cheese Knife
See Use & Care instructions for details.
Three-year guarantee

Features & Benefits: Sturdy brushed stainless steel utensils go with casual and formal food presentation. Pieces have a soft-grip underneath the handle that keeps them from slipping into a serving dish and provides a secure hold when serving food. Made of brushed 18/8 stainless steel so they resist rusting.

Cheese Plane – Features a planing blade and two prongs for lifting cheeses; comes with a protective cover.

Cheese Knife – Has open holes on blade to help release slices of soft cheese; comes with a protective cover.

Effective selling phrases:

- “Whether you have prepared a delicious recipe from scratch or are serving take-out food, presentation is everything. We have tools to help you make quick garnishes, serving plates and bowls to showcase your food, and attractive, well-designed serving accessories.”
- “Serve blocks of cheese with style! The Cheese Bistro Set goes with every tabletop, from casual to classy.”

Cross-sell with: Simple Additions® Large Bowl and Large Square Platter, Woven Selections™, New Traditions™ Stoneware, Crinkle Cutter, Wine Bottle Opener, Pantry Seasoning Mixes, Apple Wedger, Stainless Mixing Bowl Set, Petite Squares, Reversible Bamboo Carving Board, Bamboo Cheese Board -- Reversible

Demo Tips:

- Sell the Cheese Bistro Set in multiples by asking guests to think of upcoming holiday, housewarming, shower and birthday gifts that they will need to purchase.

Booking/Recruiting tie-in: “You don’t have to be a gourmet cook to enjoy Pampered Chef® products. In fact, many of our customers say they don’t have much time to cook, but still love to entertain. They serve elegant take-out or gourmet deli foods and know that presentation is everything. If you’ve got your eye on our wonderful brushed stainless serving pieces, Simple Additions®, and Woven Selections™, let’s invite your friends over for a Cooking Show, and I’ll help you earn them for free.”

Cook’s Tips:

- The Stainless Cheese Plane works best with firm or semi-firm cheeses such as cheddar, fontina, Gouda, Gruyère, provolone and Swiss.
- Remove any hard rind or wax from cheese before slicing.
- Thinly sliced cheese melts more quickly when added to sauces or omelets.
- Cheese tastes best when served at room temperature. Remove cheese from the refrigerator 30 minutes to 1 hour before serving. Keep cheese covered until ready to serve to prevent the surface from drying out.
- If cheese will be served as an appetizer, allow approximately 2 ounces of cheese per person. If cheese is the main event, count on 3-6 ounces per person.
- It is best to store cheese in its original packaging or tightly wrapped in the refrigerator.

Exclusive

Made in China

| | | |
|----------------------------|------------------|--|
| Large Serving Tongs | | ENTERTAINING Appetizers to Desserts |
| 2565 Large Serving Tongs | 9½"/24 cm length | One-year guarantee Dishwasher-safe |

From casual get-togethers to elegant serving, these Tongs are perfect for serving salads, rolls, pastries, fruit and desserts.

FEATURES

Thumb lever action opens and closes Tongs

1½-inch/4 cm opening (small)
2¼-inch/5.5 cm opening (large)

Side opening

Durable, stainless steel construction

BENEFITS

Easy left- or right-hand use.

Suitably sized to pick up small or large foods with ease.

Allows liquid to drain from food if necessary.

Resists rusting.

CROSS-SELL WITH

Simple Additions®

DEMO TIPS

- Use these tongs to serve samples at Shows.
- Be sure to have both the Small and Large Serving Tongs on display to compare size differentiation.
- At Pampered Chef® Wedding Showers, tie a ribbon around handle end and use to serve mixed nuts or decorative mints.

USE AND CARE

Rest handle of tongs in palm of hand, securely wrapping fingers around handle; place thumb on top of lever. Gently press thumb down on lever to open tongs. Position open tongs around food, release thumb pressure to secure food. Gently press down on finger lever again to release in desired location.

Wash in an automatic dishwasher or by hand in warm, soapy water.

EXCLUSIVE

Made in China

Oil Dipping Set

ENTERTAINING -- APPETIZERS TO DESSERTS

2310 Oil Dipping Set Bottle 13"/33 cm high/2 2/3-cups/660 mL capacity
Dishes 4"/10 cm round / 3 oz./90 g capacity

One-year guarantee
Dishwasher-safe
See Use and Care instructions for details.

Features & Benefits: 5-piece oil dipping set includes a ceramic bottle for oil with a cork and pour spout plus 4 small dipping dishes. Pour spout prevents dripping and keeps bottle clean. The set is hand-painted in an Italian motif.

Effective selling phrases: *"Join in the tasty tradition of the Oil Dipping Set! It's so much fun to experiment with various oils and flavorings. I'm going to use this set for a number of gift events this year."*

Cross-sell with: Forged Cutlery – 9" Bread, Serrated Bread Knife, Cutting Boards, Deluxe Cheese Grater, Cheese Knife, Cheese Bistro Set, Salt and Pepper Mill, Garlic Press, Pantry Seasonings, Woven Selections™, Simple Additions® Entertaining Set with Striped Platter, Petite Squares, Basil Blend Canola Oil, Flexible Funnels

Booking/Recruiting tie-in: *"If you love learning about food and food trends – like this Oil Dipping Set – you'd probably enjoy being a Pampered Chef® Consultant. My business is fun, flexible and the income has helped me to _____ . Can you say you enjoy your present job and that it's fun? I'd love to share more information with you. You can do what I do!"*

Demo Tips:

- Show how to flavor oil by grating Romano or Parmesan cheese, pressing fresh garlic, or putting Italian Seasoning Mix in Dipping Bowls and adding oil from the bottle.
- Ask host to purchase a loaf of Italian Bread. Bring the Oil Dipping Set to a Cooking Show so guests can experience the fun and variety of flavored oils.
- Display the set on the Woven Selections™ Round Tray.

Cook's Tips:

- Olive oil is "good" mono-unsaturated fat.
- The oil dipping bowl is based on a tradition from Tuscany in Italy.
- Select Extra Virgin Olive Oil (some are labeled as good for dipping bread) for a true "Italian experience."

Olive oil primer from www.taunton.com:

From an article written by Georgeanne Brennan, a cooking teacher and the author of *The Food & Flavors of Haute Provence* and *The Mediterranean Herb Cookbook*.

"America seems to have finally found a taste for olive oil. Grocery store shelves are filled with imported oils; California producers are making oils that rival the imports, and every restaurant table seems to sport a little bowl of olive oil for dipping. Olive oil is classified by category from pure to extra-virgin. These levels are determined by level of acidity, with extra virgin having the lowest level of acid and being most desirable."

Technical / Safety / Cleaning Tips:

- Set is not for use in the oven or microwave.

Exclusive

Made in China

Wine Bottle Opener

2155 Wine Bottle Opener

6"/14 cm total height

ENTERTAINING APPETIZERS TO DESSERTS

Three-year guarantee
Dishwasher-safe
See Use and Care instructions for detail.

The Wine Bottle Opener with foil cutter helps remove the cork and foil from wine bottles with ease.

FEATURES

Separate corkscrew and foil cutter

Nonstick coated corkscrew

Self-centering screw

Large turning knob

Foil cutter with stainless steel blades

Black composition body

BENEFITS

Easy use and convenient storage.

Ensures smooth rotation into cork.

Corkscrew automatically centers screw in cork for perfect operation every time.

Easy to turn and provides extra control.

Easily remove foil caps from bottles.

Durable and long lasting.

USE AND CARE

If bottleneck is sealed with foil, begin with step 1. If bottle does not have foil, proceed to step 3 and begin.

1. Remove foil cutter from bottom of Wine Bottle Opener by securely holding Wine Bottle Opener in one hand and grasping foil cutter tabs with other hand. Pull foil cutter away from Wine Bottle Opener.
2. Position foil cutter over bottleneck. Press in foil cutter prongs with thumb and forefinger while rotating bottle. After 1 - 2 complete rotations, remove foil cutter from bottleneck. Use caution to remove and discard foil. Set foil cutter aside.
3. To uncork bottle, position the fully extended Wine Bottle Opener over the bottleneck. Hold opener securely on bottleneck.
4. Turn knob clockwise. Continue turning clockwise to cause the corkscrew to bore through the center of the cork. Remove opener from bottleneck.
5. To remove cork, turn knob counterclockwise until cork releases.
6. For convenient storage, replace foil cutter into bottom of opener securing into locked position.

NOTE: The Wine Bottle Opener is **not** recommended for use with sparkling wine or champagne.

EXCLUSIVE

Made in China

Barbecue Basting Bottle

ENTERTAINING - OUTDOOR

2704 Barbecue Basting Bottle 12" /30 cm length
10 oz/300 mL capacity

One-year guarantee
Dishwasher-safe (top rack)

Features & Benefits: Bottle uniquely combines a long handle basting brush with a 10 oz/300 mL sauce bottle for easy and convenient use at the grill. A valve controls the flow of thick sauces through the Silicone bristles, generously coating food quickly and evenly. Measurement markings at ½ cup (125 mL) and 1 cup (250 mL).

Effective selling phrases: *“Thrill your grill sergeant with some new outdoor cooking tools. This Barbecue Basting Bottle will be a favorite – it’s easy to fill, perfect for the applying sauce to grilled foods and a breeze to clean.”*

Cross-sell with: Barbecue Tool Collection, Barbecue Tool Bag, Barbecue Mitt, Barbecue Skewer Set, Flexible Funnels, Chef’s Silicone Basting Brush, Outdoor Party Plates, *The Pampered Chef® Great Grilling* recipe card collection, Pantry Rubs, Grill Pan, Roasting Pan with Rack

Booking/Recruiting tie-in: *“If you, or someone you know, enjoy cooking on the grill, you’ll want to get our complete line of Barbecue Tools **and** this Barbecue Basting Bottle. In fact, invite some friends over for a Thrill of the Grill Cooking Show, and I’ll help you earn lots of tools for free.”*

Cook’s Tips:

- To avoid cross-contamination of food, do not store unused basting sauce in the Barbecue Basting Bottle after using it on raw meat. Likewise, do not bring the Barbecue Basting Bottle from the grill to use it for table service.
- For best results, use with thicker sauces that do not have added food pieces, such as onion.
- Can be used at the grill, or indoors with Grill Pan.

Technical/Safety/Cleaning Tips:

- If bottle indents from squeezing, partially unscrew brush until bottle returns to form, then reattach brush and continue to use.

Exclusive

Made in China

Barbecue Basting Brush**ENTERTAINING - OUTDOOR**

2695 Barbecue Basting Brush 16½" length

Five-year guarantee
Hand-wash only
See Use and Care instructions for details.

The essential Brush for basting meat with barbecue sauce as it grills.

FEATURES

Natural boar bristles

2-inch-wide brush head

Bristles are inserted into handle

Stainless steel contiguous bolster

Long handle (13 inches)

Phenolic handle

Stainless steel hanging ring

BENEFITS

Bristles won't melt when in contact with hot foods.

Wide brush covers more area at once for greater efficiency.

Secure fit minimizes loss of bristles.

Seam free – rivet free. Smooth surface ensures easy cleaning.

Keeps hands away from heat.

Stays cool to the touch.

Convenient for easy storage and rust resistant.

USE AND CARE

- Wash by hand in warm, soapy water; air dry before storage.
- To prevent staining, soak Brush in 1 teaspoon of bleach to 1 cup of water.
- Must not contact direct flame.

EXCLUSIVE

Made in Taiwan

| | | |
|----------------------|-------------|--|
| Barbecue Fork | | ENTERTAINING |
| 2693 Barbecue Fork | 16¾" length | Five-year guarantee Dishwasher-safe See Use and Care instructions for details. |

Maneuver food on the grill with confidence using this fork.

FEATURES

Three stainless steel tines

Long handle (8½-inches)

Phenolic handle with finger grips

Stainless steel hanging ring

Protective plastic storage sleeve

BENEFITS

Rust resistant. Sharp tines securely pierce food with ease.

Keeps hands away from heat.

Stays cool to the touch and allows for a firm grip.

Convenient for easy storage and rust resistant.

Keeps tines safely covered when not in use.

USE AND CARE

Pierce vegetables and potatoes to remove from grill. When turning meats, place meat on Barbecue Turner and use fork to hold meat during turning. It is not recommended to pierce meats as juices will be released and meat will dry out.

Wash in an automatic dishwasher or by hand in warm, soapy water.

IMPORTANT SAFEGUARDS

- **The Barbecue Fork is extremely sharp to offer you the best performance. May cause injury if not used properly.**
- **Always store the fork indoors in its protective sleeve when not in use.**
- **Keep this and all other cutting devices out of children's reach.**

EXCLUSIVE

Made in Taiwan

Barbecue Jumbo Turner**Entertaining - Outdoor**

2703 Barbecue Jumbo Turner 17" /43 cm long, 8 x4" /20 x 10 cm wide head

Five-year guarantee
Dishwasher-safe

Features & Benefits: The turner has a durable phenolic handle with hanging ring and a protective storage cover for safe and convenient storage. The extra-wide beveled stainless head makes it easy to turn chicken, steak and even two burgers at once. Slots in the turner head allow excess grease to drain away and the beveled edge gently glides under food (even delicate fish) for easy turning.

Effective selling phrases: *"The Pampered Chef® is always looking for tools that make cooking easier and more efficient. This one is perfect to turn fish on the grill without destroying it. Plus, it will be fun and fast to flip two burgers at once!"*

Cross-sell with: Barbecue Tool Collection, Barbecue Tool Bag, Barbecue Mitt, Barbecue Skewer Set, Flexible Funnels, Chef's Silicone Basting Brush, Outdoor Party Plates, *The Pampered Chef® Great Grilling* recipe card collection, *The Pampered Chef® Hooked! On Fish* recipe card collection, Pantry Rubs, Chef's Tongs

Booking/Recruiting tie-in: *"If you, or someone you know, enjoy cooking on the grill, you'll want to own our complete line of Barbecue Tools including the Barbecue Jumbo Turner. In fact, invite some friends over for a Thrill of the Grill Cooking Show, and I'll help you earn lots of tools for free."*

Technical/Safety/Cleaning Tips:

- **Beveled edge is sharp and may cause injury if not used properly. Store with blade on protective cover and keep out of children's reach.**

Replacement Part:

270D Protective Cover

Exclusive

Made in China

Barbecue Mitt**ENTERTAINING - OUTDOOR**

2696 Barbecue Mitt

13¾"/35 cm

One-year guarantee

Machine washable

See Use and Care instructions for details.

This Barbecue Mitt fits either right or left-handed individuals and protects hand and lower forearm when grilling.

FEATURES

Unique Mitt shape

Versatile

Long length

Black suede exterior with 100% jersey cotton lining

Suede hanging loop

Informative tags

BENEFITS

The unique split-finger design allows a better grip and dexterity when using barbecue tools.

Fits either left- or right-handed individual.

Length offers protection to both hand and forearm from grill's heat.

Suede exterior offers durability, comfort and flexibility. Dark color minimizes appearance of stains. Jersey cotton lining provides extra insulation against grill's heat.

Mitt can be hung for easy storage and accessibility.

Use and care information sewn into interior of Mitt and provided with product.

CROSS-SELL

The Mitt with the Barbecue Tools and Pocket Thermometer as a great grill-lover's gift.

DEMO TIPS

Show how the Mitt's split-finger design allows for better gripping and dexterity by wearing the Mitt and holding Barbecue Tools to simulate uses; basting, turning, etc. In addition, the Mitt offers flexibility while using the Pocket Thermometer. Emphasize that the Mitt is great for kitchen use too!

USE AND CARE

- Machine wash separately in warm water. Use only non-chlorine bleach.
- Tumble dry using low heat. Remove promptly.
- Stretch mitt to reshape. Lay flat to complete drying.
- For best results, avoid using dryer.
- Will shrink slightly after washing and drying.

IMPORTANT SAFEGUARDS

- **Mitt is not made of flame-retardant material. Mitt may burn if exposed to a heat source including, but not limited to a grill, an electric heating element, an open flame, or a gas burner.**
- **Do not expose Barbecue Mitt to open flame or contact mitt with electric heating element or gas burner at any time. Do not lay mitt on grill grate or electric or gas burner at any time.**
- **Various food materials, such as grease, fat, or other foods can increase the potential for burning. If any such materials soil the mitt, wash the mitt before using.**
- **Never use the Barbecue Mitt if wet – the heat may be transferred through it to your hand.**

EXCLUSIVE

Made in China

Barbecue Skewer Set

ENTERTAINING - OUTDOOR

2701 Barbecue Skewer Set (Set of 4) 14" /35 cm long

One-year guarantee
Dishwasher-safe

Features & Benefits: The skewers are made of stainless steel rods with chrome plated zinc handles for rust resistance and easy care. The decorative chef's hat handle reminds guests of The Pampered Chef® brand. The angled tips make it easy to pierce and thread a variety of foods. The skewer set includes a food slider with center skewer storage slot; the food slider neatly removes food from skewers, and the storage slot is a handy way to keep the set together when not in use.

Effective selling phrases: *"Thrill your grill sergeant with some new outdoor cooking tools. This Barbecue Skewer Set is a favorite for meat, vegetable and even fruit kabobs. And with the convenient slider, your food will come off the skewers with ease."*

Cross-sell with: Barbecue Tool Collection, Barbecue Tool Bag, Barbecue Mitt, Barbecue Basting Bottle (5/06), Flexible Funnels, Chef's Silicone Basting Brush, Outdoor Party Plates, *The Pampered Chef® Great Grilling* recipe card collection, Pantry Rubs

Booking/Recruiting tie-in: *"If you, or someone you know, enjoy cooking on the grill, you'll want to get our complete line of Barbecue Tools and this Barbecue Skewer Set. In fact, invite some friends over for a Thrill of the Grill Cooking Show, and I'll help you earn lots of tools for free."*

Cook's Tips:

- Since you may not be able to demonstrate traditional meat and vegetable kebobs at a Cooking Show, skewer chunks of fresh fruit (melon, pineapple, strawberries, and seedless grapes). Or, for a no-mess way, skewer chunks of colored sponge cubes.
- Suggest this efficient way to grill shrimp on **two** skewers. Using Jumbo Shrimp, thread one skewer through the head and another skewer through the tail end of the shrimp. Leave a small amount of space between shrimp and continue adding shrimp until the skewer is filled. The shrimp will cook evenly because they will not twirl when turned.
- Skewer thick slices of sweet onion horizontally to prevent them from falling apart ring by ring when grilled.

Exclusive

Made in China

Barbecue Tongs**ENTERTAINING – OUTDOOR**

2691 Barbecue Tongs

16 1/2"/42 cm

Five-year guarantee
Dishwasher-safe

These tongs make picking up and turning foods like potatoes, corn on the cob, or hot dogs on the grill, easy and safe.

FEATURES

Stainless steel gripping ends

Sure-grip scalloped edges

Four drainage slots

Long handle (8 1/2"/22 cm)

Phenolic handle

Stainless steel hanging ring

Patented locking mechanism

BENEFITS

Composed of durable, rust resistant material.

Gently but securely grips food with ease for turning or removing food from grill.

Allows liquid to drip away from food.

Keep hands away from the heat.

Stays cool to the touch.

Convenient for easy storage; rust resistant.

Keeps arms in closed storing position.

CROSS SELL

Barbecue Mitt, Barbecue Turner, Barbecue Fork, Barbecue Basting Brush, Grill Cleaning Brush, Barbecue Tool Bag, Barbecue Jumbo Turner, Barbecue Skewer Set, Barbecue Basting Bottle

DEMO TIPS

- Makes a great gift for anyone who loves to barbecue.
- Use to remove hot baked potatoes from the oven.
- Pass the tongs around at the Show and explain the unique locking mechanism and spring action in the handles.

USE AND CARE

Wash in an automatic dishwasher or by hand in warm, soapy water. Store tongs indoors when not in use.

EXCLUSIVE

Made in Taiwan